

OHIO STATE  
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Isosmell  
Stacks

# THE NATIONAL Provisioner

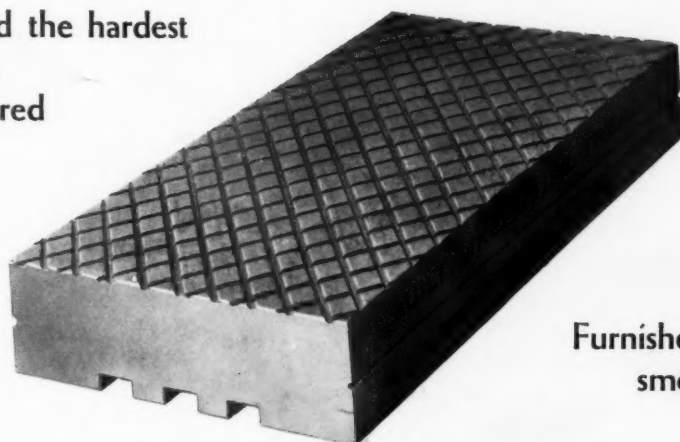
THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 88

MARCH 11, 1933

Number 10

Guaranteed the hardest  
floor brick  
manufactured



Furnished also with  
smooth surface

## A NON-SKID FLOOR *In the Abattoir*

Hanley Diamond tread non-skid Vitra-floor brick affords sure footing, lessens danger of slipping and because of its hardness (99½% vitreous) insures permanent durability. This new flooring material is burned to a uniform dark red color, with size variation under ⅛ of an inch, is absolutely flat and true, will not absorb grease or stain (½ of one percent absorption) and may be easily cleaned with a hose.

*Write for samples and prices!*

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**HANLEY COMPANY**  
BRADFORD, PENNSYLVANIA

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101 Park Avenue  
New York City

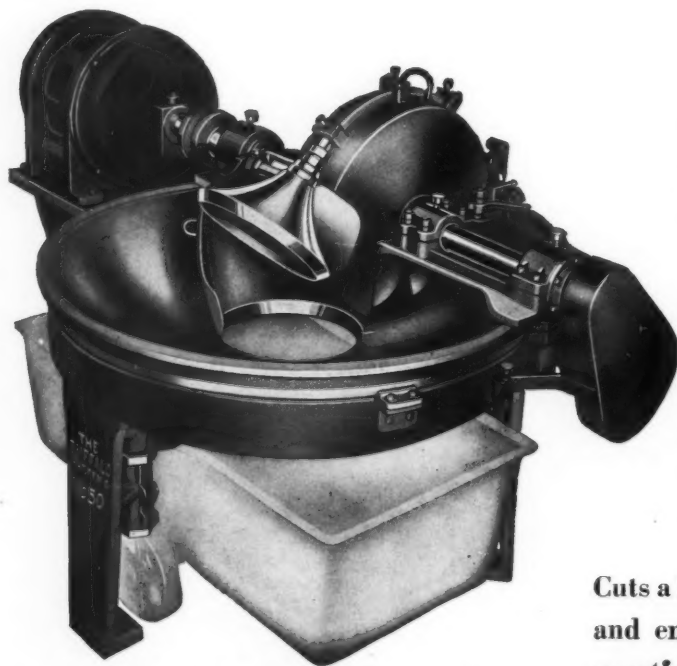
109 Allerton Road  
Newton Highlands, Mass.

# Across the Country— they're buying "BUFFALOS"

1.  
FIRST NATIONAL STORES, INC.  
Somerville, Mass.

2.  
FRANK AND COMPANY  
Milwaukee, Wis.

3.  
COAST PACKING CO.  
Los Angeles, Cal.



Made in 2 sizes: Model 50—Capacity 300 to 350 lbs.; Model 60—Capacity 600 lbs., finished product.

*Three prominent manufacturers of Quality Sausage have recently installed the New*

## "BUFFALO" Self-Emptying Silent Cutter

THIS latest, improved machine is enabling many prominent sausage makers to **improve** their **quality**, at the same time giving them an **increase** in **yield** and a considerable **saving** in manufacturing **costs**.

In these days of keen competition, the **investment** in this new silent cutter will **justify itself** many times over. The reasons why are awaiting your inquiry; it will **pay** you to learn about them.

Cuts a batch of meat **fine** in 5½ to 9 minutes and empties it **completely** and **automatically** in less than 20 seconds without the use of human hands or movable parts in the bowl.

**JOHN E. SMITH'S SONS COMPANY, Buffalo, N. Y., U.S.A.**

Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers, Chicago Office:  
Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters 4201 S. Halsted St.

STORES ARE FLASHING THIS IMPORTANT NEWS OF GOOD FOOD



## No longer any excuse for the wrapper to tear and leak!

This same story is being flashed to three million Americans in the Saturday Evening Post, issue of March 18.



NOTE: The nationally advertised Keymark can be shown on all your printed wrappers at no extra cost. Comes in two sizes,  $\frac{3}{4}$  inch and 1 inch high.

More and more retail merchants are sensing the *sales value* of wrapping in Paterson Parchment.

The above photograph was taken in the model combination meat market and grocery store operated by the Mutual Stores at 146 East Front Street, Plainfield, New Jersey. These alert merchants wrote this message of wrapper service, printed the signs, and are flashing this news to their patrons on the walls of every one of their 87 modern meat departments.

Note carefully the wording of this sign.

This superb wrapping service gives extra confidence to housewives in the quality and freshness of the foods they buy. The same service is available to all producers of branded foods...through the use of the Paterson Keymark. **Paterson Parchment Paper Company**, original makers of Genuine Vegetable Parchment, Passaic, New Jersey. Sales Branches: Chicago, Illinois, and San Francisco, California.

## PATERSON VEGETABLE PARCHMENT

Insoluble and grease-proof. . . Keeps its full strength when wet.

THE NATIONAL PROVISIONER, Vol. 33, No. 10. Published every Saturday by The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879. Subscription Price: United States, \$3.00; Canada, \$6.50, including duty. All foreign countries in Postal Union, \$5.00.

# Chains, Conveyors, Slicers for the Packing Industry



Link-Belt Galvanized Steel Conveyor Table for handling hams from soaking vats.



Link-Belt makes a complete line of chains of every type and for every service for conveying and power transmission in the packing industry. Large stocks are carried at important centers.



Link-Belt Slat Type Conveyor, with flared ends, handling cattle paunches through Government inspection.



## The Link-Belt Meat Slicer

**G**REATER control of output, quality and costs—in line with today's exacting demands—is achieved with the Link-Belt line of meat slicing equipment. In cooperation with packing industry engineers, we have built into our six models every practical feature suggested by years of experience in designing and building safety, efficiency and low-cost reliability into slicing equipment.

For chipped beef, bacon and fresh cuts required for hotels, restaurants, clubs, chain stores, etc., in any capacity, Link-Belt slicers give uniform high speed slicing service.

So—whatever your needs, there is a Link-Belt machine that just fits them. Send for Bulletin B-15.

### LINK-BELT COMPANY

Leading Manufacturers of Equipment for Handling Materials Mechanically and Transmitting Power Positively  
CHICAGO Works, 300 W. Pershing Rd.—CHICAGO, Caldwell-Moore Plant, 2410 W. 18th St.—INDIANAPOLIS, Ewart Works, 230 S. Belmont Ave.—INDIANAPOLIS, Dodge Works, 519 N. Holmes Ave.—PHILADELPHIA Works, 3045 W. Hunting Park Ave.—SAN FRANCISCO Works, 400 Paul Ave.—Link-Belt Limited—Toronto; Montreal; Vancouver.  
Offices in all Principal Cities

# LINK-BELT

SEE OUR EXHIBIT AT A CENTURY OF PROGRESS, CHICAGO, JUNE 1 TO NOV. 1, 1933

March

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# CHARKETS

## THE IDEAL SMOKEHOUSE FUEL

Bright color and appetizing appearance are necessary in smoked meat products to assure profitable volume. Production of high quality, fine appearing smoked meat is assured when CHARKETS provide the smokehouse heat.

The intense, dry heat produced by CHARKETS accomplishes the drying operation in far less time, with large savings in shrinkage. They simplify the problem of steady temperatures and, by the use of varying amounts of sawdust, make it easy to produce exactly the amount of smoke required. Easily ignited, CHARKETS burn evenly and cleanly until entirely consumed. They may be stored anywhere, even outdoors, without impairing their efficiency.

Progressive packers everywhere use CHARKETS to assure dependable, low-cost smokehouse operation. Complete data, showing the excellent results being obtained, are available. A practical test in your own smokehouse can be arranged without cost or obligation.



WRITE FOR DETAILS



### EIGHT EXCLUSIVE CHARKET FEATURES

#### PERFECT COLOR

Any particular variation of meat color can be easily obtained with CHARKETS.

#### CLEAN

Meats are always clean and attractive. The walls and equipment will be much cleaner, too, because CHARKETS produce no soot or sparks.

#### REDUCED SHRINKAGE

The drying operation is completed in less time, greatly reducing meat shrinkage and improving quality.

#### WATERPROOF

CHARKETS can be stored anywhere without impairing efficiency.

#### BURN EVENLY

The intense, regular heat produced by CHARKETS is maintained until they are entirely consumed.

#### UNIFORM

The same amount of heat is always produced — no variation in heat content.

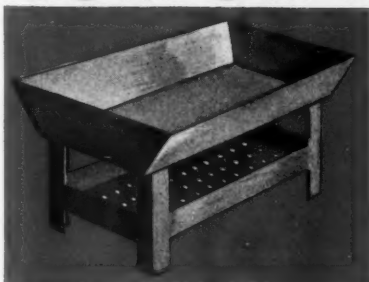
#### DEPENDABLE

Meat packers everywhere find CHARKETS give consistent results.

#### WIDE DISTRIBUTION

There is a CHARKET distributor near your plant.

## TENNESSEE EASTMAN CORPORATION • KINGSFORD • TENNESSEE •



This special stove, designed expressly for burning CHARKETS, provides maximum efficiency. Plans and specifications furnished without charge.



WRITE FOR DETAILS

# OF COURSE I'M CHESTY!



Wasn't I cooked in a KVP Ham Jacket!

And isn't my flavor and texture better!

Didn't I make my Packer extra profit!

Am I not more sanitary!

Didn't I give a better yield!

Isn't my shape and finish better!

Didn't I eliminate re-trimming!

And didn't my jacket prolong the life of my boiler, reduce re-tinning bills, and save a lot of scrubbing!

You've said it—I've a **right** to be chesty!

## KVP HAM JACKETS

Our bumptious (can you blame him!) friend has covered the ground.

He's talking packer findings, not just KVP claims.

Users say this is the greatest development in ham cooking in twenty years.

The proof rests in your boilers, not in our words.

LET US SEND YOU LIBERAL SAMPLES FOR TEST PURPOSES.

**KALAMAZOO VEGETABLE PARCHMENT COMPANY**  
PARCHMENT (Kalamazoo County) MICHIGAN



1. Tuck smoothly into corners.



2. Fold over ends, then sides.



3. Apply pressure slowly.



4. Finished ham—no retrimming.

# PRAGUE SALT

## "The Safe, Fast Cure"

Millions of pounds of Hams, Bacon and all kinds of meat cuts and sausage meats are cured easily and perfectly every week with Prague Salt. The color is positive, the flavor is rich, ripe and delicious.

### The Public Demands Quality and Style



Ready to  
Bone for  
Boiling

Ready to  
Smoke for  
Slicing

A 21-day cure for any size—a ham cured with the bone left in the "Prague Salt way" is very simple. This 21-day cure will give you a larger yield than your Long Time Cure. A sweeter, milder ham.

#### APPROVED FORMULA

"Prague Mixture" consists of:

18 lbs. Common Salt  
8 lbs. Sugar  
4½ lbs. Prague Salt

**Sweetness  
Comes  
Natural  
to  
"Prague Cures"**

### DRY CURE BACON

*Fix the Color Ahead of the Salt Saturation  
"A mild, sweet cure"*

#### A Perfect Quick Cure for Dry Cure Bacon

Rub 4½ to 5½ lbs. of "Prague Mixture" into 100 pounds of select, well-chilled bellies; place them down tightly in a regular bacon box. When box is filled, close the lid down tightly and wait for the cure. Room temperature at 38 to 42 degrees will insure a cure on:

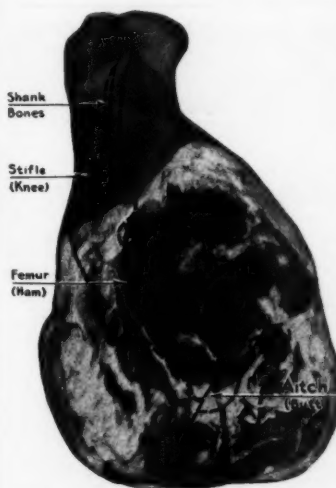
4 to 6 lbs. in 7 to 8 days  
6 to 8 lbs. in 8 to 10 days  
8 to 10 lbs. in 10 to 12 days  
10 to 12 lbs. in 12 to 14 days  
12 to 16 lbs. in 13 to 15 days  
14 to 18 lbs. in 14 to 16 days

Please note this Bacon can come out and be soaked lightly and smoked on the day it is cured, or it may remain in the closed box for 20 to 30 days, or any length of time, without damage.

PRAGUE SALT has qualities of deep penetration and immediate color fixation. PRAGUE SALT pickle acts quickly like an "old pickle," so the action is definite and positive.

This age-acting pickle gives to the "young cure" or short-time cure, an *aged, rich, ripe, mellow flavor*. Your ham will smoke well, slice well, boil well and hold the color.

### PRAGUE CURE is "America's Perfect Cure"



Ready to Bone for Boiling  
—(Time, 15 days), Ready  
to Smoke for Slicing, 21  
days.

There is but one PRAGUE SALT. Do not be deceived. PRAGUE SALT is uniformly safe. This ad is addressed to you. You can cure your hams and picnics in a week or two. The "Prague Cure" is "a safe, fast cure." The "Prague Cure" is in use in hundreds of plants with perfect satisfaction. You can pump shoulders for a 10-day cure and large hams for a 16-day cure. If you decide to shorten your cure, we have the pump and can demonstrate to your satisfaction.

# THE GRIFFITH LABORATORIES

1415-25 West 37th Street

Chicago, Illinois

Canadian Factory and Office: 532 Eastern Avenue, Toronto

# PRACTICAL—ECONOMICAL—SCIENTIFIC

The most practical, economical and scientifically correct meat grinder knives and plates in existence are the O. K. Knives and the C. D. Plates. Proof of these facts is that all the large packers and most of the prominent sausagemakers in this and foreign countries have adopted the O. K. Knives and C. D. Plates as standard equipment in their plants.

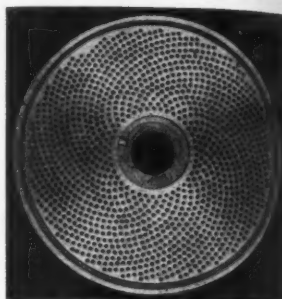


The O. K. Knife—showing one blade detached—can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

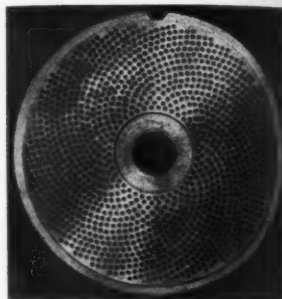
The C. D. Reversible angle hole plate and the O. K. Reversible angle hole plate are a tremendous achievement! They will outwear any two other plates. Write today for more particulars.

Send for our catalog and price list giving detailed information and constructive advice on how to take care of your meat grinder.

**The Specialty  
Manufacturers Sales Co.**  
2021 Grace Street, Chicago, Illinois



New C. D. Reversible Plate. Can be used on both sides.



O. K. Angle Hole Reversible Plate. Can be used on both sides.



**CLEANS HAM BOILERS**  
*all kinds — all sizes — all shapes*  
**QUICKER, CHEAPER, BETTER**

Three revolving brushes revolving in cleaning solution remove all residue, burnt fat and brine from Ham Boilers. Sturdy, fast and labor saving, only a few seconds required to keep Ham Boilers in *perfect* condition. No skill or effort required to operate. Cuts costs amazingly! Write for particulars today!

Made by the makers of the famous Adelmänn Ham Boilers—"The Kind Your Ham Makers Prefer."

**HAM BOILER CORPORATION**

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 322 S. MICHIGAN AVE.  
European Representatives: R. W. Bollans & Co.  
6 Stanley St., Liverpool & 12 Baw Lane, London—  
Australasian and New Zealand Representatives:  
Gollin & Co., Pty. Ltd., Offices in Principal Cities—  
Canadian Representative: Goidl, Shapley & Muir  
Co., Ltd., Brantford, Ont.





# H

## HOPE AND EFFORT ARE IMPORTANT . . . . . BUT ACCOMPLISHMENT IS THE ACID TEST

Gestures aren't achievements . . . the unfinished task is just labor lost. Starters aren't nearly so important as finishers—history seldom records the names of those who aspired and then expired. Trails to yesterday are cluttered with projects that never materialized. . . . .

The ancients discussed steam navigation . . . but nothing happened until Fulton *put* theory into practice . . . many explorers

sought the pole, but Peary *reached* it—Santos Dumont and others flirted with aviation, but the Wright Brothers *flew*, even Edison is remembered only for the jobs he *finished*, not for his incompleting experiments. . . . .

There are many who earnestly have sought to produce completely satisfying greaseproof papers . . . but it remained for Rhinelander Paper Company to *deliver the goods*.

### RHINELANDER

*Greaseproof* **Parchment**

RHINELANDER PAPER COMPANY  
RHINELANDER, WISCONSIN



# MILLIONS OF BLISS BOXES

*Are used annually  
for shipping:*

Fresh and Smoked Meats  
Pork Loins  
Dressed Poultry  
Lard, Butterine  
Soap Powder, etc.

Practically all the large Meat Packers are using BLISS BOXES. They find that BLISS BOXES are stronger, lighter, and reduce their shipping costs.

Your Board Mill will furnish the boxes. Write us regarding equipment for assembling and sealing them, and for any information you may desire pertaining to shipping in Fibre Containers.



ASSEMBLING BLISS BOXES



SEALING BLISS BOXES

## DEXTER FOLDER COMPANY

*Bliss, Latham and Boston Wire Stitching and Adhesive Sealing Machinery  
for All Types of Fibre Containers*

28 West 23rd Street, New York, N. Y.

CHICAGO  
528 S. Clark Street  
PHILADELPHIA  
5th and Chestnut Streets

BOSTON  
185 Summer Street  
CLEVELAND  
1931 E. 61st Street

ST. LOUIS  
2982 Railway Ex. Bldg.  
SAN FRANCISCO  
H. W. Brintnall Co.  
51 Clementina Street

## THE HEAVYWEIGHT



Pat. applied for

### Fig. 1091—"Hallowell" Meat Truck

The "HALLOWELL" is built very strong to stand heavy work. All corners are well rounded, top is beaded, and everything except the running gear is thoroughly galvanized after fabrication. Full data covering the complete "HALLOWELL" Line in

**BULLETIN 449**

**STANDARD PRESSED STEEL CO.**

BRANCHES  
BOSTON  
CHICAGO  
DETROIT

JENKINTOWN, PENNA.

BOX 550

BRANCHES  
NEW YORK  
SAN FRANCISCO  
ST. LOUIS

## VELVET

DRIVE Moving tables  
for cutting rooms  
and other departments  
are substantial, smooth-  
running and durable.



One of several VELVET DRIVE cutting tables recently built for a large modern cutting room.

### J. W. HUBBARD CO.

Manufacturers of a complete line of packing house machinery and equipment

718-732 West 50th St.

Chicago

WHEN YOU THINK OF EQUIPMENT, THINK OF HUBBARD

## BEMIS BAGS

### IDENTITY Preserved

When you ship pork sausage and bologna already wrapped in Bemis Covers, printed with your trademark or label, the identity of your brand is preserved as well as the meat's cleanliness and flavor. Write for samples and prices.

**BEMIS BRO. BAG CO.**

Specialty Dept.: 420 Poplar St., St. Louis, Mo.

LR 603

# TO OUR PATRONS EVERYWHERE CARRY ON!

The Man Who Knows



The Man You Know

Makers of the genuine  
H. J. Mayer Special Frank-  
furter, Bologna, Pork Sau-  
sage (with and without  
sage), Braunschweiger  
Liver, Summer (Mett-  
wurst), Chili Con Carne,  
Rouladen Delicatessen and  
Wonder Pork Sausage  
Seasonings.

*Beware of products  
bearing similar name  
— only H. J. Mayer  
makes the genuine  
H. J. Mayer products  
listed.*

In this Great National  
Crisis, the firm of H. J.  
Mayer & Sons Co. stands  
ready to cooperate and  
assist you with a full and  
complete line of the Fin-  
est Sausage Seasonings  
and Meat Cures.

Your Credit is Good. Let  
us take care of your re-  
quirements.

*Write or wire*

## H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave.

Chicago, Illinois

Canadian Plant, Windsor, Ont.

BETTER FLOORS

EST. 1869

# DREHMANN FLOOR BRICK

**DREHMANN PAVING AND CONSTRUCTION CO.**  
508 GLENWOOD AVE. PHILADELPHIA PA. 55 W. 42 ND. STREET NEW YORK CITY

## WEPSCO

**STEEL  
PRODUCTS  
CO.**

Subsidiary of  
WESTERN PIPE &  
STEEL CO. OF  
CALIFORNIA

2824-2900  
VERMONT ST.  
BLUE ISLAND, ILL.  
PULman 2206

CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS  
AND STEEL EQUIPMENT FOR THE PACKING PLANT



WHEN YOU THINK OF  
**INSULATION**

THINK OF

**CORINCO**

CORKBOARD-CORK PIPE COVERING

*Products and Prices are Right*

**CORK INSULATION CO., Inc.**

Gen Offices - 154 NASSAU ST. NEW YORK

*Branches in Principal Cities*

In Chicago: CORINCO INSULATION CO., Inc.

Send for Catalog  and Estimates

## M & M Hog

A single M & M Hog meets all grinding requirements of rendering plants. Takes fats, bones, carcasses, viscera, etc. Reduces everything to uniform degree of fineness at low operating cost! Let us analyze your requirements and make cost-cutting recommendations.

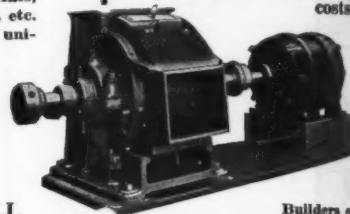
WRITE!

**MITTS & MERRILL**

1001-51 S. Water St., Saginaw, Mich.

### BUILDS PROFITS!

Saves steam, power, labor, space. Increases melter capacity. Makes ground product give up fat and moisture readily. Cuts operating costs!



Builders of  
Machinery Since 1834

## MEAT BAGS

BURLAP

STOCKINETTE

COTTON

**E.S. HALSTED & CO., Inc.**

64 PEARL ST. NEW YORK CITY

Joseph Wahlman,

Dept. Mgr.

(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

## SERVICE and QUALITY

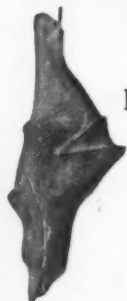
*Along the Entire Weight and Price Range of*

**BEEF—HAM—SHEEP—LAMB—BACON—FRANK—CALF BAGS**

**SHIPMENTS WITHIN 24 HOURS**

Tell us the kinds you use. We will make samples of stockinette best for your particular needs. And give you lowest quotations on them.

**WYNANTSKILL MANUFACTURING COMPANY**  
**TROY, NEW YORK**



Fred K. Higbie  
417 S. Dearborn St.  
Chicago, Ill.

Austin & Meyer Co.  
Grant Building  
Pittsburgh, Pa.

Represented by  
C. M. Ardisoni  
8042-41st Ave.  
Corona, L. I., N. Y.

W. J. Newman  
1005 Pearl St.  
Alameda, Calif.

Joe W. Gates  
181 W. Oakdale Ave.  
Glenside, Pa.



# U

U S S CHOC





# How

## TO FIND THE ONE STAINLESS STEEL THAT BEST MEETS YOUR NEEDS

All eyes are on stainless.

But many are frankly puzzled by the multiplicity of types and grades and names of stainless steels.

How to select the specific Stainless Steel to meet a specific requirement? That is the puzzle for many a manufacturer eager to modernize his product with this new and versatile material.

Illinois Steel Company manufactures a comprehensive series of Stainless Steels. One of these steels is the one you are seeking. One of them has the physical and metallurgical properties you need. Which one? Our engineers will be glad to consult with you, study your problem, and present

conclusive evidence as to the particular grade of USS Stainless Steel which is ideal for your applications.

### Here's USS 18-8, for instance

A steel of unusual resistance to corrosion attack, yet one which is also inherently amenable to virtually every mode of working known to the metal workers' art. It may be forged, pierced, rolled, drawn into finest wire, spun, deep drawn, machined, welded, and may be polished to a beautiful lustre which remains untarnished even in moist air.

USS 18-8 is practically

non-magnetic and is austenitic, hence highly ductile.

While USS 18-8 is extremely versatile, there are certain applications in which one of the other USS Stainless Steels may better meet your requirements.

There is a USS Stainless Steel to meet every requirement.

<b>Ferritic</b>	<b>Austenitic</b>
<b>USS 12 &amp; 12Z</b>	<b>USS 18-8</b>
<b>USS 17</b>	<b>USS 18-12</b>
<b>USS 27</b>	<b>USS 26-12</b>

**Illinois Steel Company**  
CHICAGO, ILLINOIS



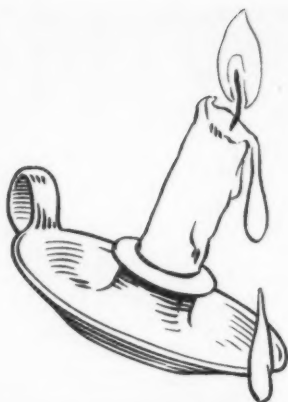
**CARNEGIE STEEL COMPANY**  
PITTSBURGH, PA.

SUBSIDIARIES OF UNITED STATES STEEL CORPORATION

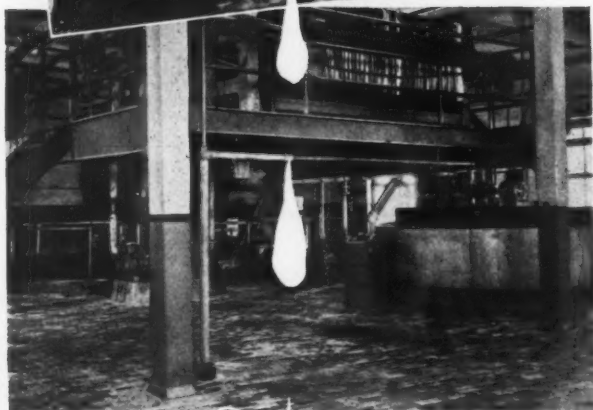
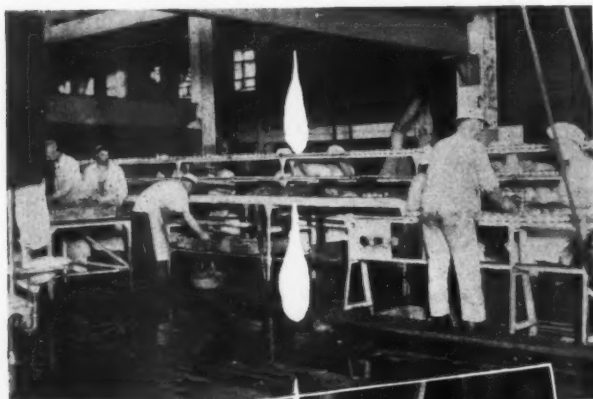
# USS

# STAINLESS AND HEAT RESISTING STEELS

U S S CHROMIUM-NICKEL ALLOY STEELS ARE PRODUCED UNDER LICENSES OF THE CHEMICAL FOUNDATION, INC., NEW YORK, AND FRIED. KRUPP "A. G. OF GERMANY



# For Cleaning Greasy Surfaces



A product specifically designed to make a hard job easy—ROYAL WASHING POWDER, was created by a meat packing organization which should and does know what is required in the cleaning of greasy surfaces in the packing plant. Wherever grease is found, ROYAL WASHING POWDER should be used, for it reduces time and labor costs—and does a better job of cleaning.

## *Preponderance of Alkali with JUST ENOUGH Soap*

ROYAL WASHING POWDER is an excellent and most economical cleaning agent. High in alkali content with just a sufficient amount of soap to enable easy and quick rinsing. We are confident that you will be agreeably surprised at the results obtained.



# ROYAL

## WASHING POWDER

ARMOUR AND COMPANY Industrial Soap Div.  
1355 W. 31st St. Chicago, Ill.

Vol. 8

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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 10

MARCH 11, 1933

Chicago and New York

## Causes of Soft Pork in Corn Belt Hogs

*Type of Lard Hog Produced Today Said to Be  
As Much the Cause as Certain Kinds of Feeds*

Soft hogs are becoming more common in the Corn Belt, formerly the home of the firm, good-quality hog.

Blame for this condition has been put on the increasing importance of soya beans in this area, and their use as hog feed.

However, experiments conducted at the University of Illinois would seem to indicate that soya beans do not cause as much soft pork as they are credited with.

These experiments point to the following facts of interest to the meat packer:

1. Much of the soft pork is due to farmers attempting to meet the packer requirement for a hog weighing in the neighborhood of 200 lbs.

2. In most cases it is impossible to produce firm finished pork, cutting out a minimum of fat and a maximum of lean, from the present type of lard hogs slaughtered at weights which are as low as 200 lbs.

3. Hogs of the "intermediate" or "meat" type are the most satisfactory, but many of these are deficient in firmness and finish.

4. Factors other than feed and condition are involved in the soft pork problem.

The experiments were conducted under the direction of Sleeter Bull, associate professor of meats at the University of Illinois.

Prof. Bull here summarizes his findings to date for readers of THE NATIONAL PROVISIONER.

### More Soft Pork Studies

By Sleeter Bull, Associate Professor of Meats, University of Illinois.

The subject of soft pork is one which is commanding the attention of both producers and packers.

Several years ago the Illinois Experiment Station and others found that, when soya beans are used in the fattening hog ration in sufficient amounts

to furnish the necessary protein, the result is soft pork.

Although many methods of utilizing soya beans in the ration for fattening hogs have been used, the fact still remains that we do not know how to use them in such a ration without decreasing the quality of the pork.

This is a serious matter with the producer, especially at this time, when his cash is depleted to the extent that he cannot use purchased feeds, such as tankage, to balance his home-grown corn.

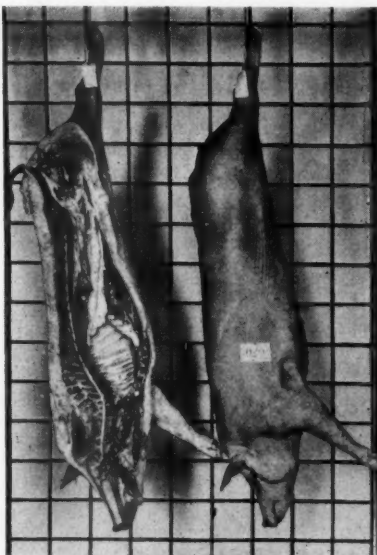
It is doubly serious to the packer at a time when it is difficult if not impossible to move any kind of meat into consumptive channels at a price which will insure a profit to both producer and processor.

### Soya Beans in Illinois.

At the convention of the Institute of American Meat Packers in New York in 1932, the writer gave some figures on the utilization of Illinois' soya bean crop. The state produces something over 5,000,000 bushels annually, of which over 2,000,000 bushels are sold for seed both within and outside the state. Nearly 3,000,000 bushels are crushed for oil and the residue, soya bean oil meal, used for stock feed.

We have found that the use of soya bean oil meal in the hog ration does not produce soft pork.

Only about one-half million bushels of harvested beans are left on Illinois farms for feeding purposes. The state produces about 4,000,000 hogs annually. If all the harvested beans available for feed were fed to fattening hogs in suffi-



SOFT PORK WITHOUT SOYBEANS.

This carcass of the meat type hog was not as firm as is desirable, although the hog had never been fed soya beans.

This indicates that some other factor is present in the making of Corn Belt pork which is having an influence on firmness. Investigations point to type as an influence, the difficulty being to produce the quality of meat desired at the required market weight.



cient amounts to balance their rations, only about 4 per cent of the hogs marketed would be soft.

Since considerable but unknown quantities of beans are fed to dairy cows, brood sows, beef cattle and sheep, it seems reasonable to assume that considerably less than 4 per cent of the state's hog crop should be soft due to the feeding of harvested beans.

#### Little Soft Pork from Soya Beans.

According to A. J. Surratt, agricultural statistician of the United States Department of Agriculture for the state of Illinois, another one-half million bushels of beans are grown annually in the form of pasture and in corn fields. These beans might account for another 4 per cent of the hog crop being soft. Again, a considerable but unknown amount of these beans are utilized for other livestock.

According to the United States Department of Agriculture, pigs weighing 125 pounds or more when turned into a field of corn and soya beans, produced firm pork in 70 cases out of 100, provided they make gains of 1½ pounds or more per day. Slower gaining pigs produced firm pork in 50 per cent of the cases. Since most hogs weigh at least 125 pounds when turned into the corn field and make excellent gains thereafter, it is reasonable to assume that the amount of soft pork from this source is small.

Since Illinois produces more than twice as many soya beans as any other state, it can be assumed that even a smaller proportion of soft pork is produced from soya beans by the other Corn Belt states. On the other hand, the fact remains that the Corn Belt producers are marketing considerable soft pork.

I suggested to the Institute of American Meat Packers at the convention previously mentioned that the marketing of unfinished hogs, oftentimes of the rangy type, might account for a part if not a large part of our soft pork.

#### Unfinished Hogs Cause Trouble.

In our swine type studies in 1922-25 we found that many hogs, especially those of rangy type, were soft and unfinished when slaughtered at 225 pounds live weight. In 1931 the average weight of the hogs slaughtered in Chicago was 233 pounds. In October the average weight was 224 pounds, in November 223 pounds, and in December 223 pounds. Therefore, it seems reasonable to assume that a large number of hogs were slaughtered at weights considerably under 225 pounds.

Experiments were conducted in 1931-32 at the University of Illinois to study the quality of pork from different types of hogs slaughtered at light weights.



GOOD MEAT TYPE HOG.

This meat type hog weighed 202 pounds when slaughtered, was well finished, but nevertheless was slightly soft. It had never tasted soya beans.

Twenty-eight head of purebred Poland China pigs of Chuffy type were fed a ration of corn, shorts, tankage, and alfalfa meal on pasture. Fourteen were slaughtered at 175 pounds and 14 at 200 pounds live weight. Ten head of purebred Poland China pigs of Very Chuffy type, 10 head of Intermediate or "meat" type and 10 head of Rangy type were self-fed a ration of corn, supplemented with tankage, 2 parts, soya bean oil meal, 2 parts, and alfalfa meal, 1 part. All hogs were slaughtered at individual weights of 200 pounds.

The chilled carcasses were graded as to firmness, market grade and finish. A sample of the back fat was taken for the determination of the refractive index, and in certain questionable cases, the iodine number, as further indications of firmness.

Both sides of each carcass were cut into wholesale cuts. Each cut from the right side was divided into lean, fat, skin and bone, in order to determine the degree of finish. The ham and belly from the left side were cured, smoked and then graded for firmness and market grade.

#### How the Hogs Dressed Out.

The Chuffy hogs slaughtered at 175 pounds produced 1 choice, 2 good+, 2 good, 3 good-, 5 medium and 1 medium- carcasses. In general, the carcasses were unfinished and lacked firmness. One carcass graded good+, 1 good, 3 good-, 8 medium and 1 medium- in finish. Four carcasses were graded medium hard, 5 medium soft, and 5 soft. Ten hams were No. 1 and 4 were No. 2. There were 7 No. 1 bellies, 6 No. 2's and 1 No. 3.

The 200-pound Chuffy pigs produced 2 choice, 3 choice-, 1 good+, 7 good and 1 medium- carcasses. In general, these carcasses were better than those from the 175-pound hogs, but most of them lacked finish and firmness. In finish, 1 carcass graded choice, 2 good+, 6 good, 1 good-, 1 medium+, and 2 medium. The 200-pound hogs produced 5 medium hard, 6 medium soft, and 3 soft carcasses. All the hams graded No. 1, 10 bellies graded No. 1, and 4 bellies No. 2.

As previously noted, the Very Chuffy, Intermediate and Rangy hogs were all slaughtered at 200 pounds live weight. The Very Chuffy hogs produced 4

choice, 1 choice-, and 5 good+ carcasses. The carcasses were short, thick and in 8 cases, overfinished. The finish of the other 2 carcasses was excellent. In spite of their high degree of finish most of these carcasses were lacking more or less in firmness. One was hard, 5 were medium hard, 3 were medium soft and 1 was soft.

There were 4 No. 1 hams and 6 No. 2 hams, the lower grade of the latter being due to overfinish. All these would have made No. 1 skinned hams. The hams were very short in the shank. This lot produced 2 No. 1, 6 No. 2 and 2 No. 3 bellies. Most of the bellies were over-done and lacked uniformity of thickness, being especially thick on the top.

#### Results Point One Way.

The Intermediate hogs produced 3 choice+, 1 choice, 3 choice-, 1 good+, and 2 good carcasses. Four of them were excellent in finish, 3 were good+, 2 were good and 1 was medium. Although most of these carcasses were fairly well finished, many were deficient in firmness. Three carcasses were medium hard (these 3 carcasses were graded excellent in finish), 4 were medium soft, and 3 were soft. There were 9 No. 1 and 1 No. 2 hams and 6 No. 1 and 4 No. 2 bellies.

The Rangy hogs cut out 2 choice+, 2 choice-, 1 good+, and 5 good carcasses. Two carcasses were excellent in finish, 1 was good+, 3 were good, 2 were good-, 1 was medium+, and 1 was medium. One of the Rangy carcasses graded medium hard (this carcass was excellent in finish). Four were medium soft and 5 were soft. The Rangy carcasses produced 7 No. 1 hams, 3 No. 2 hams, 5 No. 1 bellies and 5 No. 2 bellies.

#### Where Soft Hogs Come From.

The results of these experiments indicate that it is impossible in the majority of cases to produce firm, finished pork, cutting out a minimum of fat and a maximum of lean cuts, from the present prevalent types of lard hogs slaughtered at weights as low as 200 pounds.

Furthermore, a part, and perhaps a large part, of the increase in soft hogs in the Corn Belt probably is due to a futile effort on the part of the producer to supply the demand of the packer for light, lean hogs by marketing light weight, immature, underfinished hogs which kill soft.

These experiments also show that hogs of the Very Chuffy type, when fed on a hardening ration and slaughtered at 200 pounds, may produce pork of unsatisfactory firmness, even when overfinished. Such hogs may be overdone at this weight.

None of the types studied satisfactorily supplied the demands of the packer for small, lean, firm cuts when slaughtered at 200 pounds.

The hogs of the Intermediate or "meat" type most nearly filled the requirements, but many of them were deficient in firmness and in finish. The Rangy hogs were not so good in these respects as the Intermediate. The Very Chuffy hogs were entirely too fat for the present day trade and lacked somewhat in firmness.

Apparently, there are other factors than feed and condition involved in the soft pork problem. Further experiments are being conducted.



## Use of Charcoal Briquets as a Fuel in the Smokehouse

Scientific investigation and practical experience have taken most of the guesswork out of meat smoking. Instead of leaving smoking operations up to the smokehouse foreman and hoping for satisfactory results, progressive operators have worked out exact smoking schedules for every product.

Knowing the proper times and temperatures for all cuts, the problem of smoking then becomes largely one of close control. Recording thermometers, which give an accurate record of the smokehouse temperature for every minute of the day, provide the necessary check.

Several methods are used to heat smokehouses.

The earliest, and one still used successfully by some packers, is burning hardwood in the firepits. In this case both heat and smoke are produced in the one operation. Smoking with hardwood requires more attention than some other methods.

### Methods of Smoking.

Later methods make use of steam coils for heat and a gas flame over which hardwood sawdust is smoldered to produce smoke. In this system an automatic temperature regulator generally is installed in the steam line to hold the temperature of the house at the required point.

One of the latest fuels for smoking is charcoal briquets. These have been on the market for about three years and are liked by packers using them.

In the manufacture of this fuel powdered hardwood charcoal is mixed with a suitable binder, and compressed under pressure of several tons into compact, pillow-shaped blocks about 2 in. square. They are used both as a fuel to heat the smokehouse and to smoulder hardwood sawdust to produce smoke.

These briquets withstand much rough handling, and because they are practically waterproof the problem of storing them is not a serious one. About one-half the space per 1,000 B.t.u. is required for charcoal briquets storage as for hardwood.

### Comparing Wood and Charcoal.

When burned these briquets produce no smoke, sparks or odor and give a steady dry heat from a flame about 1½ in. high. The heat value is approximately 13,800 B.t.u. per pound—about

twice that of wood. Another important characteristic claimed for charcoal briquets is that they contain less than 3 per cent moisture, practically no heat being wasted in vaporization.

Wood contains approximately 30 per cent water, and half of the heat value is lost in vaporizing this water. Due to the dry and even heat produced, it is claimed charcoal briquettes will dry meats very quickly. A considerable saving in shrinkage is also obtained, it is said.

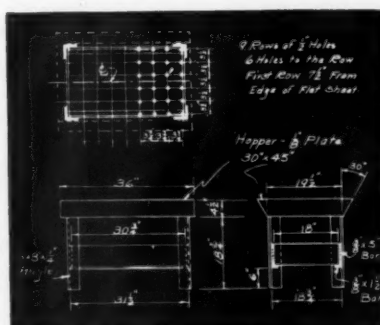
Charcoal briquets are burned in a specially-constructed stove or burner. There are several types of these stoves on the market, but all are of more or less similar design. A very efficient and simple type is shown in one of the accompanying illustrations. This was designed by one of the large manufacturers of charcoal products.

### Stove Serves Two Purposes.

Frame of this stove is constructed of heavy boiler-plate. The briquets are burned in the grate which is 6 in. above the floor. About 12 in. above the grate is a hopper 30 in. long, 20 in. wide and 4½ in. deep in which the sawdust is placed.

This hopper is designed to serve a two-fold purpose:

- 1—To keep the sawdust evenly distributed over the heated area, thus producing a uniform volume of smoke;
- 2—To act as a heat reflector, throwing the heat out the sides of the stove and dispersing it equally throughout the house. This latter function prevents



MEAT SMOKING STOVE.

No elaborate equipment is required to use charcoal briquets in the smokehouse. They are easily ignited and burn without smoke or odor.

In this stove, designed by the Tennessee Eastman Corp., Kingsport, Tenn., there is a lower grate on which the briquets are burned. Above this is the hopper in which the sawdust is to be smoldered is placed. The hopper is built with flaring sides to aid in securing better heat distribution throughout the smokehouse.



HIGH IN HEAT UNITS.

Charcoal briquets contain about 13,500 B.t.u. per pound, twice as much as well seasoned hardwood. Moisture content is small, so that there is little heat loss in vaporization. Use of charcoal briquets as a fuel in the smokehouse reduces smoking time and shrink, it is said, producing products of good color and flavor. The briquets measure about 2½ in. square and are produced by mixing powdered charcoal with a suitable binder and compressing under high pressure.

the formation of a "hot-spot" in the space directly above the stove.

In a smokehouse about 8 ft. wide, 10 ft. long, and 20 ft. high one stove is said to be sufficient. In larger houses two stoves should be used. These are placed in such positions that a uniform temperature may be obtained. The stove size can also be varied to suit particular conditions.

Due to the dry, steady and even heat of the charcoal briquets and the uniform smoke produced from the smoldering sawdust, the claim is made that the meats take on a uniform and attractive color and a very good flavor. Considerable savings in shrink and smoking time are also made, it is said.

### Tests Brought Better Methods.

In the past, it seems, not a great deal of attention has been paid to the careful selection of smokehouse operators. It appears to have been the general opinion among packinghouse executives that the position was of slight importance and required little or no intelligence on the part of the operator. Consequently, it was not unusual for the smokehouse operator to be the actual cause of a loss in shrinkage sometimes equivalent to more than his weekly salary. This was due to the fact that he had no knowledge or means of regulating temperatures. Frequently the fire became too hot and excess shrinkage resulted.

Ultimately some packers, realizing the losses incurred, began to study the problem. They installed recording thermometers in the smokehouses and required the meats to be weighed both before and after smoking. These tests afforded a very effective check on the efficiency of smokehouse operations.

Introduction of the improved methods of smoking has moved the meat industry a step forward. Most packers ap-

(Continued on page 23.)

## Facts About Pork Prices

### Institute Head Corrects False Ideas on Price Trends

When the President's proclamation closed the banks of the country and business was temporarily suspended, meat packers came to the rescue of livestock producers by standing ready to buy, with sound credit, all livestock that came to market.

Their action prevented complete paralysis of marketing activities, assured producers a market and consumers an adequate supply of meat at reasonable prices.

Yet because of a trading flurry in a single item, at least one newspaper accused packers of boosting food prices when no one else was doing it.

Part played by the meat packing industry in meeting the national emergency of the past week is indicated in the following letter from the head of the Institute of American Meat Packers to a newspaper which published erroneous reports concerning meat prices:

#### Keeping the Markets Open.

Chicago, March 9, 1933.

Editor The Chicago Tribune:

Articles in "The Tribune" today and yesterday, in commenting on the rise in pork prices, might be construed to imply that the advances were not justified by conditions of supply and demand. We should like to acquaint you and your readers with the exact facts, which are as follows:

1. The primary concern of the industry since the banks were closed has been to keep the livestock markets open, so that the supply of meat might be uninterrupted, and fresh pork prices kept down to a reasonable level. Packers worked vigorously with livestock commission men and others to accomplish this and have stood ready, with unimpeachable credit, to buy all the livestock that came to market.

2. The number of hogs arriving at the principal markets on Monday and Tuesday was only about half the normal supply. Hog prices advanced sharply. Consumers apparently were apprehensive as to the adequacy of supplies and their demand for meat was relatively strong.

3. When announcement was made on Monday by the Chicago Live Stock Exchange that the Chicago livestock market would be closed after three o'clock Tuesday afternoon, buyers of pork became somewhat panicky and bid prices up rapidly for the limited supplies that were available.

4. Prices of cured products changed little, which shows clearly that the rise in fresh pork prices was due entirely to conditions of supply and demand. The supply of cured products was more nearly normal than the supply of fresh cuts, because of the fact that curing requires roughly from twenty to ninety days or more, and adequate stocks are in storage. Current supplies of cured products therefore are not dependent on current receipts of hogs to the same extent that supplies of fresh pork are.

#### No Advantage Taken.

It is evident that if the packing industry had been trying to take advantage of the situation, and had the power to control prices—which it does not have—prices of cured products also would have advanced sharply.

5. Pork loins constitute only a very small percentage of the pork carcass, and are in relatively greater demand than other fresh cuts. Consequently, when the supply becomes restricted and the demand is strong, prices advance sharply. When conditions of supply and demand are reversed, prices drop equally sharply. The price of fresh pork loins fluctuates more rapidly and more widely than that of any other cut of meat, and therefore is not representative of meat prices, or even pork prices, as a whole.

#### Just About Broke Even.

6. With the sharp increase in hog prices and with unit costs higher because of the greatly decreased volume, packers' hog operations at Chicago on Monday and Tuesday were not much better than on a break-even basis; that is, the cost of hogs, plus expenses, about equalled the aggregate current value of all the products. In some cases hog

operations showed small profits; in other cases, small losses.

7. With the decision of the Chicago Live Stock Exchange on Tuesday afternoon not to close the Yards, and with increased supplies of hogs on Wednesday and today, prices of hogs and of pork declined sharply again.

8. The future course of fresh pork prices will depend on the supply of hogs coming to market. This will depend considerably on whether the exchanges 'keep open, and this in turn depends largely on whether packers' checks for livestock and dealers' checks for meats can be cleared. If the exchanges close, the packing industry will still stand ready to buy every hog that comes to market, but not as many will come.

As a matter of fairness to the packing industry, we shall appreciate it if you will publish this letter in an early issue.

Very truly yours,

INSTITUTE OF AMERICAN MEAT PACKERS  
Wm. Whitfield Woods, President.

#### LOS ANGELES HOG SLAUGHTERS.

Record hog slaughter was reported for Los Angeles county, Calif., during January, 1933, when a total of 101,094 hogs were killed under federal and state inspection. Cattle, calf and sheep slaughter showed a decline, the decrease in cattle slaughter being only slightly lower than that of the previous January, while sheep and lamb slaughter showed a sharp decrease.

#### TULSA YARDS INCORPORATE.

The Oklahoma secretary of state has granted a charter to the Tulsa Stockyards Corporation, Tulsa, with a capital stock of \$75,000.

## This Provision Market Did Not Suspend

During the past week many trading organizations have been unable to function owing to the financial emergency. This has made packers, traders and buyers realize anew the value of THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Closing prices on all provision markets were available to them because this daily price service has functioned without interruption during the bank holiday.

In the preparation of these reports the market is followed carefully, from both buying and selling standpoints. Prices are based on representative actual trades only, and a general resume is made of the market on each commodity reported.

Buyers and sellers who have this report on their desks each morning not only have actual prices available to them, but a picture of the market as it is.

This daily price report, with the record of THE NATIONAL PROVISIONER back of it guaranteeing its unbiased and accurate character, has proved invaluable during this emergency. It will be found equally valuable as a basis of settlement week in and week out during the year. Buyers and sellers who have so used it are gratified at their results.

## What New Secretary of Agriculture Thinks of the Situation

No branch of the federal government is more closely associated with the meat packing industry than the Department of Agriculture. Consequently the man who heads that department and directs that part of the national policy relating to agriculture is a man certain to be closely related to the meat packing industry.

The new Secretary of Agriculture, Henry A. Wallace, comes from Iowa, the heart of the Corn Belt. As editor of "Wallace's Farmer" he has expressed himself freely regarding the needs of agriculture, especially that part of it which devotes itself primarily to the production of hogs and beef cattle.

Commenting on his new duties, Mr. Wallace said that "in going to Washington in this new administration I hope to attack the problems of this day with as much courage and vigor as my father brought to the same task twelve years ago." He feels that he has an advantage over his father, who was Secretary of Agriculture in the Harding cabinet, because he has the privilege of working under a chief who is "entirely sympathetic toward agriculture, and completely determined to use every means at his command to restore farm buying power."

He is of the opinion that both the White House and Congress are in the hands of "allies of the farm cause."

### His Views on Domestic Allotment.

Packers may wonder where Mr. Wallace stands on domestic allotment. In a signed article appearing in his publication early in February, he said:

"More and more I notice that business men theoretically are in favor of doing everything possible for the farmers, but they don't want anything done which will interfere in the slightest with their own particular business. For my own part I am convinced that the proper thing for organized agriculture is to press simultaneously for both the domestic allotment plan and the honest dollar. Pressing for the honest dollar converts many of the financial people to the necessity for the domestic allotment plan. Pressing for the allotment plan converts many packers and millers to the need for the honest dollar.

"Both the domestic allotment plan and the honest dollar are needed. At one time the political situation may be such as to warrant greater emphasis on

the one than the other, but I trust that the farm organizations will continue to press resolutely along both lines."

### Calls It "Political Dynamite."

In a later issue of his publication Mr. Wallace said: "I well recognize that the domestic allotment plan is filled with political dynamite. It is easy, therefore, for those who have selfish business interests to serve or political objectives to gain to attack the domestic allotment plan. But I wish to call the attention of these people and the farmers who are instinctively against control of production to the very real problem which the farmers are now up against."

This is the problem of the 50,000,000 surplus acres for the product of which there has been no effective demand abroad during the past two years, he said.

"Are the millers, packers and the grain trade irrevocably opposed to any orderly method of retiring the surplus

acres in the United States? Do they wish to see the surplus continue indefinitely and hammer the farmer over the head for another five or ten years with the lead pipe of low prices? They say they are in favor of lower taxes and lower tariffs on manufactured goods to be imported from Europe. All this is fine, but do they think that these measures are sufficient to restore purchasing power to American agriculture?

"Personally I hope the packers, the millers and the grain trade will co-operate with organized agriculture in developing a well-thought-out scheme for the orderly retreat of our surplus acreage."

### Farmers' Cash Market for Hogs.

All of which would seem to point to the fact that, should the domestic allotment plan as relates to hogs be revived, the new Secretary of Agriculture would be inclined to lend it his support.

"If Mr. Wallace can devise some means of seeing that the meat packing industry is not left 'holding the bag,' says one packer observer, 'or is not placed in the position of ruining the farmer's cash market for hogs, the domestic allotment plan might have more alluring aspects.'"

## Local Remedies Like Hog Tax Will Not Cure Farmer's Ills

The "domestic allotment" plan as applied to hogs would result in higher prices to the consumer and an unsatisfactory market, without proportionately increased returns to hog producers.

This is the conclusion of Edwin R. A. Seligman, professor emeritus of political economy at Columbia University, as a result of an analysis of the domestic allotment bill passed by the House of Representatives insofar as it applies to hogs.

He is of the opinion that domestic allotment will not solve the farmers' problems. The evils from which the farmer and the rest of the country suffer are international in origin, he says, and the remedy must be international in scope. Domestic legislation must be in harmony with, and not at cross purposes to, international life.

Professor Seligman has an unusual background on which to base his judgment as to the value of such a measure. He was expert adviser to the League of Nations' committee on economics and finance, has been a member of the New York state tax commission and financial adviser to Cuba. He is editor of "Political Science Quarterly."

Following is an abstract of Professor Seligman's analysis of the bill, issued by the Institute of American Meat Packers:

### Artificial Economic Bars.

"The object to be attained by the farm allotment bill is a praiseworthy one, but it involves an artificial interference with economic tendencies which renders success, to say the least, very problematical.

"The disruption of market conditions and the destruction of a ready cash market for hogs which would follow application of the allotment plan will, without much doubt, engender resentment among the producers and destroy the harmonious relations between farmer and meat packer which have been built up during recent years.

"Under the bill the adjustment charge levied on the packer and payable to the farmer is to be the difference between the price received for hogs by producers in the local markets and a given sum which rises from 3½ cents a pound to the pre-war purchasing 'parity' of about 7½ cents.

### Trouble at the Start.

"These provisions would cause trouble if the prices specified were even



slightly under 3½ cents, but the initial difficulties would be as nothing compared with those that would be encountered later on when the adjustment charge was increased. As the Secretary of Agriculture raised the adjustment charge higher and higher, which he is authorized to do under the bill, what will happen to prices?

"The packer is now charging for hog products just as much as the market will stand and has, during the past year, virtually earned no profit at all. He has, therefore, little or no margin from which to pay the adjustment charge. He figures out that under actual conditions any attempt on his part to increase the price of pork products would, with the existing low purchasing power of his customers and the keen competition of substitutes, lead to a falling off in the demand.

"He will, therefore, be apt to be rather conservative in his purchases of hogs. As a consequence there will, in all probability, be more hogs at the public markets than the packers would care to handle. What will be the effect upon prices? It must be remembered that when fat hogs once come to the markets they are almost never returned to the producers. They must be sold, and sold at once. The natural result will inevitably be a fall in the price of hogs.

#### Forcing Down Hog Prices.

"With every decline of hog prices, however, the Secretary of Agriculture will gradually increase, as he is directed to do, the adjustment charge. But with every week that this process continues, the market price will be apt to fall still further.

"The meat packer is almost like the wholesale dealer in strawberries. He must at any time put a price on his products that will move them into consumption before they deteriorate. He is in the position of always having to take small losses on his sales rather than run the risk of suffering greater losses on account of the deterioration of his stocks. He must sell at the market.

"The market price of pork, however, depends not only upon the supply in hand but upon the effective demand as influenced primarily by the purchasing power of the consumers and by the price of the other meats or foods that compete with pork.

#### Farmer Depends on Packer.

"There is such a mass consumption of pork that there is always a ready market for the product. Moreover this demand is very elastic, fluctuating from day to day according to the price. While the price is influenced by the demand, the demand is reciprocally influenced by the price.

"What the farmer, therefore, can get for his hogs depends upon how much the packer can get for pork and lard. How much the packer can get for these products depends upon the purchasing power of the consumer, upon the price of substitutes and in part on the export market.

"One of the leading contentions ad-

(Continued on page 40.)

### Letters to the Editor

Constructive comments and interesting information invited for this column. Anonymous communications will be ignored.

#### DARK CUTTING BEEF.

Erie, Pa., Feb. 27, 1933.

Editor THE NATIONAL PROVISIONER:

I read with interest in THE NATIONAL PROVISIONER of February 25 the article by David L. Mackintosh on "Dark Cutting Beef."

I would like to add one or two suggestions which might be worked out. My experience has proved that in the fall of the year bluegrass cattle from the state of Kentucky cut dark and sticky after the first frost. I believe the chilly cool nights have something to do with these cattle cutting dark, due to a changed blood condition.

I also believe that overheated and excited animals very often cut dark.

I do not agree entirely with Mr. Mackintosh that dark cutting meat is as palatable as nice bright cutting meat, for my experience shows that dark sticky meat does not have the same juicy mellow taste and flavor that bright cutting beef has.

If the Kansas experiment station can determine the real cause for dark cutting meat it will mean a saving of many, many dollars to the packing industry.

Yours truly,  
SCHAFFNER BROS. COMPANY,  
Alfred H. Schaffner, Vice Pres.

#### FISH AND REINDEER.

Los Angeles, Calif., Feb. 28.

Editor THE NATIONAL PROVISIONER:

The livestock and meat industry, accustomed to competition from all sorts of foodstuffs, now has the unusual and rather disquieting knowledge that at least two directly competitive food products are being publicized by federal and state departments of agriculture.

Probably the most astounding bit of propaganda work ever undertaken by a state department of agriculture is that in the interests of fish sellers in California. Carrying the official endorsement and active cooperation of the California State Department of Agriculture, a drive is being made to increase sales of fish, which of course, would replace meat, adopting the slogan: "Make Tuesday Fish Day, Too!" An intensive campaign is being carried on among consumers throughout the state to encourage greater fish consumption.

Just what possible connection there can be between fish and agriculture is difficult for the livestock producer to comprehend. Of all the food products, there is nothing farther removed from agriculture than fish. They live in the water, are pulled out of the water, and are fed no products of the soil.

The land that is grazed by livestock is taxed for the upkeep of the State Department of Agriculture; the land that produces feed for livestock is taxed; and livestock is taxed. The same state agency that is largely supported by taxes collected from stockmen and farmers is doing nothing to boost meat

sales; while at the same time spending the state's money to aid one of their chief competitors of livestock and agriculture.

Not far removed from this strange idea of cooperation is the effort of the United States Department of the Interior to foster and encourage production of reindeer for meat purposes in Alaska. Federal employees have aided in building up reindeer herds in Alaska and now are aiding the reindeer ranchers to peddle the meat in the United States, with California regarded as one of the great potential markets.

The federal government is attempting to make direct sales to hotels and restaurants, offering deer carcasses f.o.b. Los Angeles at ten cents a pound.

No one can mistake that every pound of reindeer meat and every pound of fish sold through the aid of government and state employees replaces that much beef, veal, lamb and pork produced by our farmers and stockmen.

If domestic meats were scarce, or if prices were so high that many of our population would be unable to buy meat, these strange government campaigns might be construed for the good of the general public. But even then, not in the name of agriculture.

Yours for meat,

J. A. McNAUGHTON.

#### KEEPING UP WITH THE TIMES.

Jersey City, N. J. March 2.

Editor THE NATIONAL PROVISIONER:

With age comes wisdom. The wise man keeps abreast of the times, and I feel that THE NATIONAL PROVISIONER is necessary to a man in the meat industry to keep him alive in this hectic age.

Yours sincerely,

FRED F. FINKELDEY.

#### KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered during Nov., 1932, with comparisons, based on reports from packers representing nearly 75 per cent of the total federal inspected slaughter, as reported by the U. S. Dept. of Agriculture.

	Cattle		Hogs		Sheep and lambs	
	Stags	Heifers	Stags	Heifers	Stags	Heifers
1931.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.
Jan.	50.83	45.91	8.26	55.45	44.20	35.94
Feb.	52.47	44.36	3.17	55.38	44.19	33.98
Mar.	53.14	43.86	3.00	54.72	44.75	33.00
Apr.	56.80	40.12	8.08	52.10	47.34	35.62
May	57.98	38.54	3.00	48.25	51.19	35.22
June	54.89	37.73	3.79	43.52	55.84	34.06
July	58.36	37.80	3.84	36.85	62.42	33.75
Aug.	57.32	38.69	3.99	34.11	65.20	33.73
Sept.	55.15	41.13	3.72	42.52	66.93	33.72
Oct.	51.28	44.64	4.08	48.82	60.08	35.11
Nov.	51.00	45.67	3.33	53.12	46.45	35.45
Dec.	54.10	42.92	2.98	54.11	45.59	35.17
Av.	54.75	41.75	3.50	49.91	40.00	34.96
1932.						
Jan.	56.04	40.53	3.43	54.07	45.06	37.01
Feb.	60.26	37.16	2.58	51.26	48.38	38.17
Mar.	58.68	38.59	2.73	50.71	48.81	38.01
Apr.	58.59	38.34	3.07	49.25	50.07	38.06
May	57.84	38.25	3.91	49.05	50.39	37.01
June	56.23	39.81	3.96	47.50	51.70	37.95
July	56.14	38.79	4.07	41.82	57.44	36.43
Aug.	51.88	43.69	4.43	40.51	58.88	36.15
Sept.	47.92	47.51	4.57	44.11	55.28	35.50
Oct.	49.82	49.62	3.46	45.85	53.69	35.07
Nov.	49.80	46.78	3.42	48.37	50.62	34.36
Dec.	53.19	43.53	3.28	51.97	47.73	35.99
Av.	54.36	42.06	3.58	48.60	50.00	36.17



## EDITORIAL

### Meat Industry Meets An Emergency

The meat packing industry, along with the rest of the nation, came to business last Monday morning faced with the fact that the President of the United States had declared a four-day bank holiday. Accustomed to buying livestock on a day-to-day cash basis, packers were confronted with the problem of how to pay for their raw material. This was particularly true on the great markets, where buying is done through the medium of a commission merchant to whom the equivalent of cash is paid when animals are driven over the packer's scales.

These commission merchants had their problem. This problem grew out of the fact that under the packers and stockyards act commission men are required to give bond for the transmission of the money they receive for livestock to the owner of that livestock. In view of their inability to transmit cash back to the farmer or give checks that would be liquid, these agencies were loath to sell livestock without first having obtained from the owner his agreement to accept checks payable when the bank holiday was over. The large number of small shipments presented some difficulty in the securing of such releases, but arrangements finally were made at all major markets by which livestock was sold subject to such settlement. This was followed by an order of the Secretary of the Treasury that funds be made available for moving foodstuffs, and including livestock in this category.

In view of the handicaps surrounding marketing, producers were advised during the early days of the week by some of the selling agencies to withhold all but fat animals that could not be held without loss. This resulted in sharp curtailment of receipts during this early period. But with arrangements for payment receipts showed marked increases, and in the latter days of the week many markets settled down to their usual routine. Trucks played an increasing part in transporting livestock to market throughout the week.

Small hog supplies of the early days of this period resulted in a great shortage in fresh pork cuts. This extreme shortage followed on the heels of weeks of low supplies of loins and a few other cuts generally sold fresh. Demand was far in excess of supply and prices rose rapidly. A similar price rise was not evident in other fresh meats or in cured meats, which showed only small increases.

A Chicago newspaper attributed a "boost in meat prices" to the wholesale trade. Just why

these fresh pork cuts, which always fluctuate sharply in reflection of hog supplies, should have been singled out as an index of the entire market for meat, is something of a puzzle. Beef and lamb and cured meats, as well as some fresh pork cuts, were obtainable at low prices. But failure to recognize all the facts cast a sharp reflection on the packing industry.

Facts as to pork prices were brought to the attention of the newspaper broadcasting these statements in a letter from the president of the Institute of American Meat Packers, which appears elsewhere in this issue of THE NATIONAL PROVISIONER.

The truth of the matter is that, while the financial emergency placed many barriers in the way of the orderly conduct of business in the buying of livestock and the manufacture, sale and distribution of meat products, *the meat packing industry has conducted its business so as to guarantee to the public an ample supply of one of its basic foods at moderate price levels.*

### Not So Good It Can't Be Better

Accidental deaths in the United States dropped nine per cent last year. It is good to know that 9,500 people are alive and well today who would have died by mishaps if the previous accidental death rate had not been checked. It is encouraging to know that automobile fatalities dropped for the first time last year, and that the decrease—thirteen per cent—is sufficient to indicate that our streets and highways are becoming safer.

But we can hardly feel complacent with the accidental death toll still hovering close to the 90,000 mark, and we agree with the National Safety Council that much remains to be done. When automobiles still claim 29,500 lives a year, we must admit that motor transportation exacts a heavy sacrifice in life and limb. Even 28,000 home fatalities a year indicate rather clearly that the home is still anything but a haven of safety.

Safety experts tell us that about ninety per cent of all accidents are caused by sheer carelessness and thoughtlessness on the part of the individual. That ninety per cent would be eliminated, then, if we would take safety as seriously as we do many lesser problems. Apparently we are headed in the right direction, but we have a long road to travel. The safety record of last year was good, but not nearly so good that it cannot be improved.

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# Practical Points for the Trade

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## Handling D. S. Meats

A Southern packer asks for information regarding the handling of dry salt meats. He says:

Editor The National Provisioner:

We kill all grades of hogs and want to dry salt a good deal of this meat. Now and then we will put hams down in dry salt cure, as well as the usual cuts that are so handled. Will you give us information on the handling of such meats?

All cuts intended for dry salt cure should be handled promptly between cutting floor and dry salt cellar. Cuts containing lean are usually pumped on the put-down, also on overhauling. Some packers limit the number of strokes, while others prefer a greater number of short strokes instead of a few long strokes. All side meats are pumped under the brisket, under and over the blade bone, around the tail bone and along the loin.

On the put-down and at all overhaulings all cuts are put through a 100 deg. plain pickle bath before salting, and lean parts of cuts such as hams, shoulders, etc., are sprinkled with saltpeter, 3 to 4 oz. of saltpeter being used to each 100 lbs. of meat. This is done before salting.

For 100 gals. of pump pickle add 8 lbs. of sodium nitrate or 10 lbs. of potassium nitrate or saltpeter to 100 deg. plain pickle. Chill to 36 degs. temperature.

**Pumping Hams.**—Hams are pumped as follows:

First, 1 stitch, 2 strokes in the shank, depositing the pickle between the shank bones. The needle must not be inserted too far, as the pickle will be deposited between the skin and tissue of the shank, and a white salty spot will result when the ham or shoulder is smoked.

Second, 1 stitch straight down into the ham at the stifle joint.

Third, 1 stitch in the blood vein in the flank and parallel to the body bone.

Fourth, 1 stitch under the aitch bone at right angles to the body bone, keeping the needle close to the aitch bone.

Strokes should be regulated so that  $\frac{1}{4}$  to  $\frac{1}{2}$  per cent of pickle will stay with the product after being drained for one-half hour. The stroke limits must be changed with each average of product pumped.

**Pumping Shoulders.**—Shoulders are pumped as follows:

First, 1 stitch in the shank.

Second, 1 stitch in the blood vein.

Third, 1 stitch over the blade bone.

Fourth, 1 stitch under the blade bone.

Stroke limits for these operations are regulated so that  $\frac{1}{2}$  to 7 per cent pickle will stay in the product after being drained for one-half hour.

New York shoulders are pumped the same way, with the stroke limits regulated so that 6 per cent pickle will stay in the product after being drained one-half hour.

All surfaces of the meat are rubbed with fine salt and the meat is then placed in piles. About 6 to 7 lbs. of salt per hundredweight of green meat is required. After the pile is made, wet salt should be put on all unsalted surfaces which may be exposed and all seams or crevices are filled with salt. This will help to exclude air. Curing is done at a temperature of 38 degs. F.

Before jowls are put down in salt they are soaked over night in 100 deg. plain pickle, to leach out the blood. The meats are then bulked in moist salt. They are kept completely covered with the salt and are not overhauled. They cure in about 15 days.

**Overhauling.**—The first overhauling given dry salt meats is in 6 to 8 days

after the put-down. The next overhauling is at 18 to 20 days of age, although some packers do not give their meats this second overhauling, believing it not necessary. Still others give not only the second overhauling but a third at 35 to 40 days if the meats are not sold by that time and each 21 to 28 days thereafter.

On overhauling, the meats are thrown on a tosser, which is a set of slats on four legs. This frees them of as much damp salt as possible. They are then re-rubbed and piled the same as when they were first put in cure. Just as much care must be taken in seeing that all surfaces are covered with salt when the meats are overhauled as when they are first put down.

Another precaution to be observed in overhauling is to put the meats that were on the outside of the pile in the center, so that the color of the meats will be uniform. The piles must not be built too high. If they are, the weight of the meat presses the bottom layers out of shape.

If dry salt meats are shipped or sold at young ages, the product must be given as many overhaulings as possible consistent with the time in cure. If product is shipped at very young cured age it should be given at least one overhauling. This is not necessary in the case of fat backs.

## Pork Sausage Color

What makes a nice pink color on fresh pork sausage? A Southern manufacturer says:

Editor The National Provisioner:

We have always made a high-grade fresh pork sausage, but we do not get the same nice pink color as one of our competitors has in his sausage. This stays a nice color, even on a platter exposed to the air.

Such sausage as that described by this inquirer has probably been seasoned with a prepared liquid seasoning. This has a tendency to give a nice pink color, which will last for several days even if the product is exposed.

The matter of seasoning and color is dictated by trade preference. Some consumers want the pearl gray color of the pork meats, while others like the bright pink color obtainable with the use of the seasoning mentioned. Some like pork sausage without sage, some with a very small amount and some with a considerable quantity. Still others like the sage flavor to predominate. The needs of the trade should be tested and the most popular product furnished, consistent with quality.

## Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product — wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.?

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name .....

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City .....

Enclosed find a 10c stamp.

## Making Compound Lard

A small slaughterer wants to utilize his edible tallow in the manufacture of compound. He says:

Editor The National Provisioner:

We produce several hundred pounds of tallow weekly, and would like to know how to use this tallow and cottonseed oil mixed to make a semi-vegetable compound.

The making of a really good compound presupposes the use of equipment not always available to the small producer.

An especially good product can be made by mixing 30 per cent tallow made from the best fat of the steer with 70 per cent refined, deodorized white cottonseed oil. Or 40 to 50 per cent tallow and the balance cottonseed oil may be used. The finished product must have a melting point higher than that of the temperatures in which it will be kept.

The usual method is to weigh out the given quantities of each product, drop into a tank and mix by the aid of heat, air or pumps, the product being held at a temperature of 130 to 150 degs. F. during the mixing process.

The mixture is then flowed or pumped through cooling coils or over a roll and is brought on to the lard roll at a temperature of 95 to 105 degs. F. Here it is chilled down to 45 to 60 degs. F., drops into the picker box where it is beaten into a smooth white mass, then pumped through strainers into the package.

If equipment is limited, the process can be confined to the thorough mixing of the product in the tank, followed by chilling and whipping until the desired consistency is reached.

## SMOKING WITH CHARCOAL.

(Continued from page 17.)

precipitate that a high degree of economy can be attained in the smokehouse and money made or lost in its operation. The use of charcoal briquets is not new and revolutionary but is, in fact, a return of the old hardwood meat smoking process—hardwood charcoal briquets furnishing the heat; hardwood sawdust supplying the smoke.

Quality today stands first, but costs also come into consideration more than ever. It is now "the survival of the fittest." Packers who are discarding obsolete ideas and methods and are taking advantage of the latest improvements make money, while the obsolete packinghouse loses money.

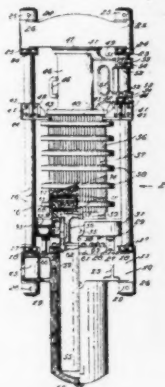
By using the latest improved smoking method, flavor, appearance and color of meat are improved. Costs are reduced, sales increased, and selling expense decreased. No successful manager today can afford to overlook new ideas, but he should investigate quickly all new ideas presented to him before his competitor beats him to it.

## Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

### Hydraulic Curb Press.

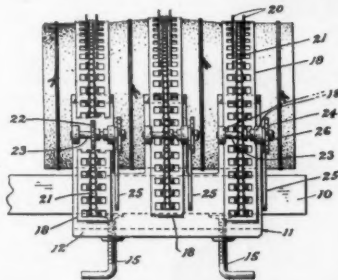
Norman J. Allbright, Chicago, Ill., assignor to the Allbright-Nell Co., Chicago, Ill. This press consists of a base, a cylinder formed in this base, a vertically operating plunger in the cylinder, a press head and parallel supporting rods traversing aligned openings in the base and head and disposed around the cylinder. Collars are placed on these parallel rods to position the base and head in spaced relation and to prevent separational movement of the head with respect to the base. There is a platen with a lateral extension and means for securing the platen to one



of the vertical rods. Sleeves are clamped around the rod to position the platen. The press has a freely floating curb of spaced slats secured by hoops and arranged in surrounding relation to the plunger. Means are provided to position the curb. Granted February 21, 1933. No. 1,898,116.

### Meat Rolling Machine.

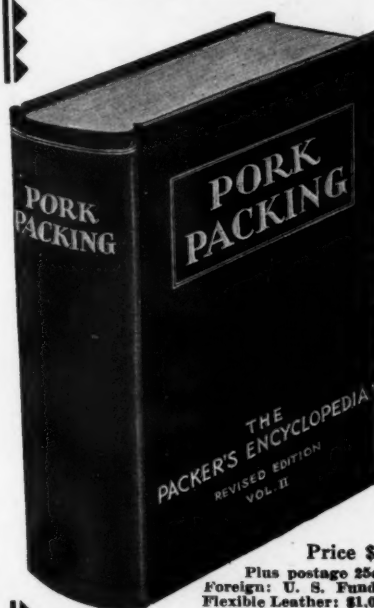
Gustav A. Rothamel, Oakland, Calif. This machine comprises a bracket adapted to be secured to a table and a flexible member, secured at one of its ends to the bracket, to be wrapped around a piece of meat positioned adjacent to the bracket. A chain overlying



the flexible member is secured at one end of the bracket. Means are provided for engaging and pulling on the chain to contact the flexible member about the meat. Granted February 14, 1933. No. 1,897,646.

## ANSWERS ALL QUESTIONS

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- I—Hog Buying    II—Hog Killing
- III—Handling Fancy Meats
- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
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# Refrigeration and Frozen Foods

## Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

### EVAPORATOR DESIGN TRENDS.

By Robert S. Wheaton.

It is sometimes difficult to convince operators who have worked with direct expansion coils with good success for many years that partially and totally flooded coils are more effective than direct expansion coils. Nevertheless, this is a fact. And as a matter of good business and engineering education, a careful investigation of the subject should be undertaken by every operator who has any doubts on the subject, because the one thing that the packer is everlastingly interested in, is getting adequate refrigeration at the lowest total cost.

To look at a direct expansion coil in operation, with the glittering frost on it, an operator may be excused for thinking the coil could not be made to absorb more heat without increasing the temperature difference between the inside and outside of the coil. Still the coil can be made to absorb more heat by circulating liquid ammonia through it or by making liquid ammonia lie in the lower part of each pipe.

The increase in the capacity of the coil by doing this will amount to around 30 per cent which is a very much worth while increase, resulting in a higher suction pressure with a consequent increase in the capacity of the compressor. This latter results in a decrease in the power bill because the compressor will not have to run so long to do the work.

On the other hand, if the amount of coils are reduced in proportion, the saving obtained would be reflected in the first cost of the equipment. Either way, there is a saving in favor of partially flooded or flooded operation over the old direct expansion method of operation, provided the cost of the equipment to obtain this new method of operation is nominal, and this happens to be the situation with reference to this equipment.

Those of us who have been fortunate enough to observe the flow of gas as recorded by moving pictures taken at almost incredible speeds can readily understand what happens in a pipe coil using direct expansion. Briefly, direct expansion operation does not coat the inside surface of the pipe coil with liquid ammonia as well as do the newer methods, and, of course, if there is not plenty of liquid ammonia in contact with the pipe surface at all times the

coils cannot absorb the maximum amount of heat when operating.

It is beyond the scope of this short article to indicate details of construction of these new pieces of equipment. The present day knowledge of the subject, however, is sufficient to prove beyond doubt that no operator of any equipment of any size, say a meat plant branch house, can afford to neglect to investigate the matter.

It may be possible to convert an existing coil bunker, originally built for direct expansion operation without too much trouble, as the amount of coil allowable on one feed may be as much as 600 ft. of 2-in. pipe. Provision for the positive removal of oil from the ammonia must be provided. The increased pressure in the bottom of a coil, caused by the weight of the liquid in the entire coil and known as the static head, is to be avoided.

Ammonia liquid pumps if used, should be so designed and powered as to keep the cost of pump operation down. An interesting point here is that an ammonia liquid pump will not lift ammonia by suction. Low pressure ammonia float valves are used to control the liquid flow. These are the outstanding points of the flooded or partially flooded system of operation for room cooling with pipe coils.

### REFRIGERATION NOTES.

A cold storage addition is being built to the plant of the Maple City Ice Co., Norwalk, O. It will contain about 3,000 sq. ft. of floor space.

Greer & Williams are erecting an ice manufacturing and cold storage plant on East Locust st., Mt. Sterling, Ky.

Bids have been asked for on an auxiliary refrigerating unit for the municipal abattoir of Beaumont, Tex. The new machine will be used for stand-by service.

Citizens Ice Co., Snyder, Tex., has been incorporated by R. K. Hanger and E. O. Mathers.

Preparations are going forward for the erection of an ice manufacturing plant in Springfield, S. C. The project is being promoted by superintendent of schools Wyssinger.

The state mental hospital at Provo, Utah, will apply to the incoming legislature for funds to provide improvements, including a new refrigerating plant.

A meat curing and storage plant, the first of its kind in that section, has been opened for business in Natchitoches, La.

An ice manufacturing plant, to cost in the neighborhood of \$50,000, will be erected on Lewis st., Lexington, Ky., by the Local Ice Co.

The Citizens Ice Co., Lexington, Ky., a new firm, has acquired property at 129 York st. for use as an ice manufacturing plant. Operations are expected to start about April 15. The incorporators of the company are Lee Congleton, D. S. Congleton, Herman H. Congleton and John Y. Brown. The firm has an authorized capital of \$10,000 divided into 100 shares of \$100 each.

### LOW TEMPERATURE CARS.

The mechanically-refrigerated railroad car is finding an important place in the meat industry, particularly for the transportation of carcass hogs long distances. Its ability to maintain low, even temperatures regardless of weather conditions makes it the only practical, safe method by which this highly perishable product can be handled from Mid-West packing points to Eastern consuming centers. And since the advent of the mechanically refrigerated car a large number of carcass hogs have been handled in them.

One of the first of the successful mechanically refrigerated cars was equipped with the silica gel absorption method of refrigeration. This was followed by various types of compressor cooled cars, the refrigerating units being operated either from the car axle or by gasoline engines. The latest type to go into service is operated by a diesel engine.

A description of this car was given by Horace M. Wigney, vice president and general manager of the Safety Refrigeration Co., Inc., at the Sixth International Congress of Refrigeration, held in Buenos Aires last fall. This car was introduced in 1930 and went into regular service in 1931.

The compressor is of the two-cylinder type and is operated by a diesel engine. The complete apparatus is contained in a steel compartment at one end of the car separated from the insulated body in which the lading is placed. The equipment is secured to the car by mountings in which the securing bolts are held in rubber bushings so that the shocks to which the apparatus might be subjected in railway service are to a large extent eliminated. The compressor operates at approximately 400 r.p.m. and has a capacity of about one ton (288,000 B.t.u.'s) in 24 hours. The refrigerant is methyl chloride.

Engine is connected to compressor by a belt drive. A friction clutch is placed between engine shaft and belt driven pulley so that the engine may be disengaged from compressor and run free while compressor does not operate. Evaporator for cooling consists of a series of pipes secured to the ceiling of the car and provided with pans to catch any drip. This evaporator is of the flooded type.

The condenser, made up of tubing with extended surface, is placed on the side wall of the car in the apparatus compartment. A fan is attached to the crank shaft of the engine. This fan draws air through the condenser by means of the housing, and discharges it through an opening in the floor of the compartment. A shutter device is provided between the condenser and the fan, this shutter being automatically

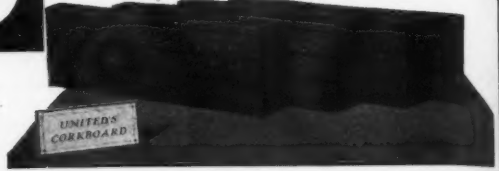
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closed when the compressor is not operating, so that the amount of air moved by the fan will only be enough to supply cooling to the jacket water of the engine, resulting in a saving of engine power. Coils for cooling the jacket water are placed in the same space as the condenser, and are cooled by the operation of the same fan.

Fuel is carried in a tank under the car. This will hold approximately 100 gallons. The fuel is fed to the engine by gravity from the gravity tank, pneumatic pressure being used to force the fuel from the storage tank under the car to the gravity feed tank.

The car is provided with heating pipes placed on the floor of the car under the floor racks. When heating is necessary the jacket water from the engine, instead of going through the cooling coils at the condenser, is bypassed by means of a valve so that it passes through the heating pipes in the car.

Power for lifting the fuel from the tank under the car and for operating the control devices is obtained from the engine itself; the engine being two-cycle it is necessary to have scavenging air which is pumped by the engine itself. This air has sufficient pressure to operate the various devices, and hence the pneumatic control is obtained without the addition of any apparatus, such as an air compressor.

Operation of the car is as follows: When refrigeration is desired the engine is started by hand. The body of the car is warm and the thermostat in the car operates on the control apparatus in the box so that pressure is supplied to the pneumatic clutch, this clutch is engaged, and the compressor is operated. Operation of the compressor supplies liquid refrigerant to the evaporator, and refrigeration of the body of the car starts and continues until the temperature of the car has been brought down to that at which the controlling thermostat is set.

As soon as this temperature is reached the operation of the thermostat in connection with the control apparatus releases the air pressure which has been supplied to the clutch, the clutch disengages and the engine continues to run while the compressor stops. This condition exists until the temperature of the refrigerated space again rises, when the action is repeated, the clutch is energized and the compressor is operated.

### PACKAGE EXHIBITS A FEATURE.

An outstanding feature of the third Packaging, Packing and Shipping Exposition of the American Management Association, held in New York City, March 6 to 10, 1933, and a source of considerable interest and value to the meat packers looking for new packaging and shipping ideas for meat and meat products, was the special display of packages entered in the competition for the Irwin D. Wolf award, and the comprehensive exhibit of wrappers, packages, shipping containers and packaging materials.

In the former display were the winning packages and the winners of the eleven honorary awards selected for excellence in their respective classes. The Wolf trophy, a hand-hammered aluminum desk set, was awarded to the O'Cedar Corp. The awards were discussed later in one of the conferences by Marion C. Taylor, president of the Fashion Group, and G. B. Larabee, associate editor of Printer's Ink.

Among the exhibits were a number of special interest to meat packers, including the following:

Dexter Folder Co., New York City.—Showed Bliss boxes and machines, including shipping containers used by Kingan & Co., Wilson & Co., Swift & Company and Armour and Company. Powers lift top and Bliss portable stitchers were on display, also a new style Bliss fiber box reinforced with wooden ends and designed to carry 130 lbs. of meat.

Du Pont Cellophane Co., New York City.—Many very attractive new packages were in this display, in which Cellophane formed all or part of the package.

Robert Gair Co., New York City.—Many styles and types of containers suitable for use in the meat plant.

Celluloid Corp., New York City.—Printed cellulose wrappers in large assortment, including bacon wrappers for Cudahy Bros., Armour and Company and Miller & Hart.

Continental Can Co., New York City.—Many new ideas in metal containers were included in this booth. Among

packers' containers shown were sausage, lard and liver cans used by Wilson & Co., John Morrell & Co. and Swift & Company.

Mono Service Co., Newark, N. J.—This company showed its line of popular fiber cups for sausage meat, lard, chili and other meat products.

Kalamazoo Vegetable Parchment Co., Parchment, Mich.—Parchment paper, printed and plain, formed an interesting part of this exhibit. The remainder was given over to a display showing the use of the photo-electric cell as used on automatic wrapping machines for registering printed wax paper wrappers in rolls on the package.

Shellmar Products Co., Chicago, Ill.—Displayed printed transparent cellulose wrappers for all kinds of products. A detail that attracted attention was a Jones Dairy Farm ham wrapped in metal foil and inclosed in a printed transparent wrapper. This ham is being prepared for the Easter trade.

Container Corp. of America, Chicago, Ill.—This company showed its standard line of folding cartons, display containers and shipping containers, including 1-lb. lard cartons.

Milprint Products Corp., Milwaukee, Wis.—All kinds of printed cellulose wrappers were showed by this company.

Lily Tulip Cup Corp., New York City.—Included in the display of this company were 2-lb. lard containers, 10-lb. sausage containers, and 1-lb. lard and sausage containers used by various companies.

Union Steel Products Co., Albion, Mich.—A number of devices, including metal display racks of all kinds for increasing display, were shown by this company.

### CANADIAN MEAT IMPORTS.

Meat imports into Canada during January, 1933, with comparisons, are reported as follows:

	Jan., 1933. lbs.	Jan., 1932. lbs.
Beef .....	4,918	4,909
Bacon and ham .....	796	877
Pork .....	124,091	7,596
Mutton and lamb .....	576	77,596
Lard .....	503	323
Lard compound .....	50	344

### Imports from the United States:

	Jan., 1933. lbs.	Jan., 1932. lbs.
Beef .....	4,918	4,909
Bacon and ham .....	796	877
Pork .....	124,091	7,596
Mutton and lamb .....	489	1,121
Lard .....	503	323
Lard compound .....	50	344

# A Page for the Packer Salesman

## Aiding Customers

### To Give Consumers Better Service Is Good Sales Tactics

Many packer salesmen have built up good will among their customers by keeping their eyes open for good merchandising ideas and passing them on.

The retailer benefits—but so does the packer salesman.

In addition to helping him to keep a better grasp on his trade, helping his customers enables the salesman to do more business. The up-to-date retailer generally is a more profitable customer than the one who is making less or losing money.

#### Helping One Helps Both.

And as a packer salesman points out in the following letter, as retailing methods improve the industry generally benefits. This packer salesman says:

Editor THE NATIONAL PROVISIONER:

In a recent issue of THE NATIONAL PROVISIONER there was printed a description of the manner in which a Chicago suburban retail meat dealer displays his meats in price groups rather than according to product.

At this time, when so many housewives are operating on a limited food budget, displaying meat in this manner is a decided advantage, it seemed to me, and I have been passing on this idea on displaying meats to my customers. A number of them have adopted the plan and report very good results, both in the matter of speeding up service and increasing dollar sales.

One of my good accounts has carried the plan a little further than simply making displays.

Typewritten lists are made up and posted in two or three places in the store. On these are listed the various meats by price groups. Women often consult the list, this retailer says, before they step up to the counter. There is no time lost; the customer knows exactly what she wants, and gives her order immediately.

I hope more packer salesmen saw this article and that they also are passing on this information, as well as any other good ideas they may come across, to their customers.

There are many retailers who are on their toes, and who knows more about retailing meats than most packer salesmen ever will know. But there are others who have not the opportunity to

keep up-to-date, and such help as packer salesmen can give them aids just that much in putting meat retailing on a higher and more ethical plane, as well as helping to make some retailers better customers for the meat packer.

Another thing I think packer salesmen should give some thought to is the growing trend of retailers to stock foods that are in direct competition with meats.

#### Boost Your Own Products.

This is a delicate subject to handle, and must be considered with a great deal of diplomacy, but a little ingenuity often will enable the salesman to get over to his customers some pertinent facts that are valuable in keeping the retailers thinking right.

Some time ago a manufacturer of a vegetable oil shortening made an intensive drive in my territory. Among others he induced a number of my customers to stock his product. Very attractive store advertising matter was furnished, and many offers to build attractive window and store displays featuring the product were made.

The joker in this case was that the margin of profit on a pound of this product was less than the retailer made when he sold a pound of lard. It was a good product, but no better than lard, if as good. There was, therefore, no advantage to either the retailer or the customer.

A little careful work was necessary to make my customers see these facts, but today they are back on a lard basis.

Not only are they selling lard, but they are pushing it as the best shortening made. We are selling more lard in my territory than we ever have sold before.

#### Carry the Sale Through.

None of us, perhaps, appreciate as much as we should the fact that a sale is not completed until our products are in the hands of consumers. Simply getting our meats into the stores of customers should not end our interest in the goods. Before we can replace them the retailer must pass them out over his counter. Therefore, we should be interested in the retailer's success, and the manner in which he is doing business.

Yours truly,

PACKER SALESMAN.

#### GOOD BACON PHILOSOPHY.

"We can't cure the price of corn, cobblestones or candlesticks," writes Robert M. Outhwaite, of John Morrell & Co., Topeka, Kas., "and perhaps we can't cure the depression. But I really do think we can cure bacon." With his thought come these verses from his pen:

Another year—and this young pig  
Was a Depression Baby.  
He never knew his grandmother  
Was really quite a lady.  
He never knew his ancestors  
Were always worth a dime  
Or even more—quite often more,  
'Most any place or time.  
For he was born to humble lot  
And lucky in some ways,  
He didn't have to worry 'bout  
The good old pre-war days.  
He browsed and grunted, quite content  
He ate his corn and grow'd,  
And finally he came to us  
Just one pig in a load.

We picked him out because we found  
Him fat and round and chubby,  
Not like so many other hogs,  
The long, the lean, the scrubby.  
He hadn't worried all his life  
'Bout what had gone before,  
He'd gone right on 'livin',  
And askin' nothing more  
Than the job to do of getting fat  
And making good sound meat  
And fit himself for his life's work  
(So the rest of us can eat).

His folks are in our stockyards now  
And telling how he died,  
How he attained his glorious fame  
In rating "Morrell's Pride".  
Sighed Papa Pig to Mama Pig,  
'My dear, his life was fruitful',  
Quoth Mama Pig to Papa Pig,  
'Yeah, Pop! You said a snootful!'

#### QUALITY AHEAD OF BRANDS.

One packer salesman says it is a mistake to sell brands. "It is not names that gives confidence in things," he says, "but things that give confidence in names. I try never to forget that my products are what my customers and consumers are interested in and not the brand name that decorates the package. Quality is what really counts; it is what builds reputation for the brands."

## A Word to the Salesman

Don't spoil your tonnage showing, Mr. Salesman, by wasting too much time on collections.

Line up your customers so your check will be waiting for you.

It is your job to educate your dealers. If you have done your part, most of them will do theirs.

Let the "other salesman" waste his time on dealers who are poor pay. Your time is too valuable.

Remember, your employer knows that *the most successful salesman is also the best collector.*



## Winter Hog Market

### Review of Recent Marketing Season and Summer Prospects

By C. A. Burmeister, U. S. Bureau of Agricultural Economics.

This month brings to a close the marketing season for the bulk of the 1932 spring pig crop. During the last five months slaughter supplies have consisted very largely of hogs that were farrowed last spring. Offerings recently have included some hogs from the fall pig crop, but these are not expected to be numerous at market centers until after the middle of April.

In reviewing the hog situation of the last five months, we do not find anything particularly outstanding other than that hog prices have been extremely low in relation to slaughter supplies. These low prices are a reflection of the general price situation for all agricultural products, which has resulted from the worldwide depression and the great decline in consumer buying power.

Slaughter supplies, as measured by the number of hogs slaughtered under Federal inspection, have been smaller each month since last September than in the corresponding month of a year earlier. The total reduction to the end of January was more than 1,700,000 head, or 9 per cent. Slaughter figures for February show a decrease of nearly a million head, thus making the total decrease for the last five months amount to about 2,700,000 hogs, or 12 per cent.

Hog prices this winter have averaged about 22 per cent under those of last winter.

#### Normal Market Movement.

Price movements and the distribution of supplies over the last five months have been about normal. In other words, hogs have been sent to market about as they were ready, and there has been no evidence of either unusually early or delayed marketings.

The price decline during the first three months in actual dollars and cents also was not unusual, although from a percentage standpoint it was considerably greater than average because prices were very low when the season began. Prices now are only slightly below those at the beginning of the season.

During the first week in October the average at Chicago was \$3.71. Last week it was \$3.46. The low point of the winter was established the last week in December, at which time the Chicago weekly average was \$2.95. Prices rose gradually during January, and very sharply for a few days in early February when stormy weather temporarily restricted shipments. This spurt was

followed by a moderate reaction but prices during the latter half of February held steady, slightly above those at the beginning of the month. At the close of last week prices showed a tendency to work higher.

In most years prices move upward during the first part of March because of decreasing supplies. Last year and the year before this seasonal rise ended about the middle of March, but in some other years it continued into April.

#### Not Many Hogs to Come.

Reports from the Western corn belt indicate that some hog feeders in that area still have fairly large droves of hogs weighing 220 pounds and up which they expect to sell very soon. In general, however, most of the old crop hogs have been marketed. Supplies of heavy butcher hogs are dwindling rapidly, and there are fewer hogs in the feedlots of the commercial feeders than at this time last year. Slaughter supplies this month are likely to be smaller than in March last year, but the percentage decrease is not expected to be as great as in February.

During the last two weeks there has been much market comment about the unusually plain quality of many of the hogs being marketed. Apparently receipts have included a higher percentage of medium grade offerings than usual for this time of year. Many of these low quality offerings represent the clean-up of old crop hogs. Because of the very low prices of hogs, the supplementary protein rations were not fed in the usual amount, consequently hogs did not gain in weight as rapidly or as uniformly as when fed a better balanced ration.

Some forced selling recently came from farmers who were changing farms and from those who needed cash for taxes and rent, and this selling accounts for some of increased offerings of plain quality hogs.

The foreign outlet for United States hog products continues unfavorable. Temporary agreements relative to restrictions on imports of pork into Great Britain have expired, but restrictions of a more permanent nature probably will be put into effect in the near future. In Germany the import duty on lard was recently raised from \$1.10 per 100 pounds to \$5.40. This is expected to result in a considerable reduction in our lard exports to that country.

#### Summer Hog Runs and Stocks.

In view of the moderate increase in the 1932 fall pig crop, as shown by the survey of last December, slaughter supplies from May to September are expected to be about equal to those of the corresponding period a year earlier, when they were larger than average. The distribution of these supplies over this period, however, is expected to be somewhat different from that of last year, when there was a pronounced tendency to delay marketing until the late summer.

Because of the conservative policy followed by packers in storing hog products this winter, present stocks of these commodities are much smaller than a year ago and are far below the 5-year average for this time of year. This reduction in storage supplies will offset in part the relatively large slaughter supplies of hogs indicated for the summer trade.

## FEB. FEDERAL SLAUGHTERS.

Federal inspected slaughter of all classes of livestock during February:

	Cattle.	Calves.	Sheep & lambs.	Swine.
Baltimore	5,998	1,536	1,631	62,584
Buffalo	5,025	2,322	7,072	54,591
Chicago	92,824	24,854	214,320	514,232
Cincinnati	11,367	5,521	10,306	71,883
Cleveland	2,392	(1)	(1)	30,625
Denver	5,026	1,268	(1)	27,298
Detroit	4,403	2,206	10,033	57,785
Fort Worth	15,555	6,367	27,405	82,359
Kansas City	44,642	14,951	98,367	216,276
Los Angeles	8,837	1,870	27,075	30,226
Milwaukee	15,284	45,746	6,016	87,443
National Stockyards	35,401	16,605	27,120	246,115
New York	20,189	43,982	226,947	(1)
Omaha	57,240	3,390	101,530	171,069
Philadelphia	6,662	8,328	19,518	76,074
Sioux City	26,936	1,722	46,408	122,154
South St. Joseph	19,800	(1)	(1)	87,056
South St. Paul	36,879	40,926	50,965	161,648
All other stations	148,409	92,738	375,135	1,507,796
Total:				
Feb., '33	568,908	317,491	1,249,958	3,647,017
Feb., '32	583,107	350,709	1,439,124	4,586,753
8 mos. ended Feb., '33	5,033,740	2,806,851	11,465,938	29,336,510
8 mos. ended Feb., '32	5,438,210	2,963,362	12,763,057	31,213,940
New York, Brooklyn, Jersey City, & Newark (2)	33,975	53,489	276,440	199,800

(1) Included in "All other stations."

(2) The slaughter figures in this group of cities are included in the figures above for "New York" and "All other stations" and are combined here to show total in the Greater New York District.

Federal inspected horse slaughter during February, 1933, totaled 2,088 head compared with 4,221 head in the same month a year ago. For the eight months ended with February total horse slaughter under federal inspection was 41,624 compared with 81,215 head during the eight months ended February, 1932.

## LIVESTOCK COST AND YIELD.

Kinds of livestock slaughtered and yield in per cent and pounds for January, 1933, with comparisons:

	Jan., 1933.	Dec., 1932.	Jan., 1932.
Average live cost per 100 lbs.:			
Cattle	\$ 3.86	\$ 4.03	\$ 5.15
Calves	4.57	4.24	6.10
Swine	2.97	2.97	3.86
Sheep and lambs	5.67	5.48	5.73
Average yield, per cent:			
Cattle	55.64	55.23	55.37
Calves	59.32	59.55	58.27
Swine	76.36	76.16	75.90
Sheep and lambs	46.90	46.90	46.11
Average live weight, lbs.:			
Cattle	975.52	962.15	962.01
Calves	173.98	171.41	176.67
Swine	228.83	226.71	226.05
Sheep and lambs	86.02	84.10	82.67

#### Sources of supply:

Cattle—			
Stockyards	82.14	83.44	80.39
Other	17.86	16.56	19.61
Calves—			
Stockyards	72.47	72.12	77.49
Other	27.53	27.88	22.51
Swine—			
Stockyards	49.83	49.02	55.76
Other	50.17	50.98	44.24
Sheep and lambs—			
Stockyards	77.06	74.14	82.46
Other	22.94	25.86	17.54
Classification, per cent:			
Cattle—			
Steers	60.51	53.19	56.04
Bulls and stags	3.16	3.28	3.43
Cows and heifers	40.33	43.53	40.53
Swine—			
Sows	45.31	47.73	45.06
Barrows	54.37	51.97	54.07
Stags and boars	0.32	0.30	0.27
Sheep and lambs—			
Sheep	3.51	4.01	2.90
Lambs and yearlings	96.49	95.99	97.01

## LARD AND GREASE EXPORTS.

Exports of lard from New York City Mar. 1, 1933, to Mar. 8, 1933, totaled 2,942,750 lbs.; tallow, 192,000 lbs.; greases, 60,000 lbs.; stearine, none.



# Provision and Lard Markets

## WEEKLY REVIEW

**Futures Market Closed—Hogs Sharply Higher—Cash Demand Good—Cash Lard Up—Hog Run Increased on Bulge.**

Chicago lard future market, in line with other commodity markets and securities, has been closed since last Friday, the result of the banking situation throughout the country. Consequently there was little or no feature to the market as far as futures were concerned. However, cash product and hogs displayed an upward tendency, the result of lighter hog receipts and broader demand for product.

With market closed the daily source of information on cash trading is THE NATIONAL PROVISIONER DAILY MARKET SERVICE.

A sharp reduction in hog arrivals and the tendency on the part of hoarders to buy supplies in excess of normal needs, together with a disposition in some quarters to take on commodities on account of the situation, resulted in the advancing tendency, and created a position where packers were watching the situation closely to see that it did not get out of bounds.

During the first two days of this week, 20 leading markets reported hog receipts of 117,000 head, against 207,000 head the same time the previous week, a reduction of 45½ per cent. During the week ended March 4, Chicago received 114,000 hogs, the smallest run since the week ended November 12, 1932, a decrease of 8,000 from the previous week and some 2,000 less than the same week last year.

As a result of the smaller hog arrivals and the better demand for product hogs moved up rapidly to 4.40c top Chicago. The rapidity of the advance resulted in a marked increase in shipments from farmers to leading slaughtering points, with the result that prices settled back some 15 to 25c from the highs to a top of 4.15c.

### Lard Production Up.

Sentiment was very mixed on the whole. This was more or less natural pending a clearing of the financial atmosphere. As a result, sharp fluctuations would not be surprising, as trade is being carried on to a large extent on a cash basis. This appeared to have made for a situation where different prices prevailed in various parts of one state or in different parts of the country as a whole.

Production of lard during January was 175,438,000 lbs., against 171,331,000 lbs. last year, and a five-year January 1 average of 187,796,000 lbs. Average live cost per 100 lbs. of hogs during January was 2.97c, against 2.97c in December and 3.95c in January last year. Average yield was 76.36 per cent, against 76.16 per cent in December and 75.93 per cent in January a year ago. Average weight was 228.83 lbs., against 226.71 lbs. in December and 226.05 lbs. in January a year ago. Number of

animals slaughtered during January was 4,699,617 head, against 5,026,840 head in January, 1932.

Outward movement of lard during the week ended February 25 was officially placed at 7,080,000 lbs., against 2,901,000 lbs. last year. Exports from January 1 to February 25, 1933, have been 125,048,000 lbs., against 119,868,000 lbs. the same time last year. Of the week's exports 4,062,000 lbs. went to the United Kingdom, 1,513,000 lbs. to Germany, 60,000 lbs. to the Netherlands, 477,000 lbs. to other European countries, 271,000 lbs. to Cuba, and 697,000 lbs. to other countries.

**PORK**—Demand was better and the market lifted \$1.00 a barrel at New York this week. Mess was \$15.25 per barrel; family, \$15.50 per barrel; fat backs, \$11.00@13.50 per barrel.

**LARD**—While quotations were more or less nominal, the market was sharply higher based on Chicago reports on cash lard. At New York, prime western was quoted at 5.25@5.35c; middle

western, 5.15@5.25; city tierces; 5@5½c; tubs, 5¼@5½c; refined Continent, 5½c nominal; South America, 5½c nominal; Brazil kegs, 6½c nominal. Compound was lifted ½c to 6¼c car lots New York; smaller lots, 6½c. At Chicago, cash lard was reported to have sold as high as 4.87c, while loose lard there was quoted at 4.37c.

**BEEF**—Market advanced \$1.00 with a better demand. At New York, mess was nominal; packet, nominal; family, \$10.50@11.00 per barrel; extra India mess, nominal.

### BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, March 9, 1933.—General provision market steady, with fair demand for hams and lard. No demand for picnics.

Friday's prices were as follows: Hams, American cut, 58s; hams, long cut, 67s; Liverpool shoulders, square, none; picnics, none; short backs, none;

## Average Cut-Out Values Improve

Very unsettled markets featured the meat trade during the week, owing to the bank holiday. Unseen and unprecedented factors as well as ordinary influences worked in the live hog market, prices during the early days of the period rising to the highest point in six months on short receipts, then dropping sharply when receipts exceeded demand. As cash was not available for hog purchases, except to a very limited extent, much of the business was done by checks, payable on re-opening of banks.

Receipts at the twelve principal markets totaled 282,800 hogs during the first four days of the week compared with 309,300 a week earlier and 327,700 a year earlier. At Chicago receipts were only 79,900 head of which 31,600 were direct to packers. Shipments from this market totaled only 7,300 head during the period. These compare with 9,600 last week and 21,000 in the same period a year ago.

High top for the week was \$4.40, paid on Tuesday for good butchers ranging in weight from 160 to 240 lbs. Average for the day was \$4.15. On Wednesday with increased receipts and limited fresh meat sales prices dropped back to a top of \$4.15 and an average of \$3.85, and on the closing day of the period prices dropped still lower.

The following test, worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE shows the first three averages cutting at a profit, and the heaviest average at only a slight loss. While considerable criticism was directed at Chicago packers by retailers and consumers, it is the first time in years that hogs showed a profit on the basis of green product values. Even then this profit was much less than \$1 per head which in one week furnishes a poor balance for the accumulation of weeks of cutting losses. In addition, because of the credit situation, packers are required to take more than ordinary risks on their sales.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.14	\$1.06	\$1.08	\$1.00
Picnics	.31	.29	.28	.24
Boston butts	.35	.35	.35	.34
Pork loins	1.34	1.22	1.04	.94
Belilles, light	.83	.77	.45	.14
Belilles, heavy	.....	.....	.21	.40
Fat backs	.....	.....	.11	.17
Plates and jowls	.05	.07	.07	.09
Raw leaf	.08	.08	.08	.08
P. S. lard, rend. wt.	.53	.60	.53	.40
Spareribs	.10	.10	.10	.10
Regular trimmings	.13	.13	.11	.11
Feet, tails, neckbones	.05	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)	\$4.91	\$4.71	\$4.38	\$4.15
Total cutting yield	68.50%	69.50%	71.00%	72.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Profit per cwt.	\$ .50	\$ .32	\$ .07	....
Profit per hog	.85	.64	.17	....
Loss per cwt.	.....	.....	.....	\$ .08
Loss per hog	.....	.....	.....	.23

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**THE ADVANCE FOUNDRY CO.  
DAYTON, OHIO**

bellies, clear, 43s; Canadian, none; Cumberlandlands, 54s; Wiltshires, none; spot lard, 42s.

### BRITISH BACON MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended February 22 totaled 70,966 bales compared with 70,380 bales a week earlier and 88,332 bales a year earlier. Prices of first quality product at Liverpool for the week, with comparisons, are quoted as follows:

	Feb. 22, 1933.	Feb. 15, 1933.	Feb. 24, 1932.
American green bellies.....	\$6.73	\$6.77	\$8.31
Danish green sides.....	9.88	9.10	8.16
Canadian green sides.....	8.08	7.36	9.13
American short cut green hams.....	8.46	8.51	10.95
American refined lard.....	5.78	5.97	6.89

### GERMAN HOGS AND LARD.

Hog receipts at the 14 principal German markets during the week ended February 22, 1933, totaled 57,340 head compared with 55,229 head the previous week and 68,608 head the same week a year ago. Prices of hogs at Berlin for the week ended February 22 were \$8.54 compared with \$7.46 the previous week and \$8.36 a year earlier. Price of lard in tierces at Hamburg was quoted at \$5.90 per hundredweight compared with \$10.86 the previous week and \$7.49 the same week a year ago.

*How do your men trim hams? It might pay you to have them read "PORK PACKING," The National Provisioner's latest book.*

### LARD EXPORT RATES.

Adjustment of ocean freight rates to the United Kingdom and Continental Europe has been sought by packers exporting lard by way of North Atlantic ports. Shipment through gulf ports has been at rates only about half those through North Atlantic ports. Contract shippers, therefore, have sought adjustment more nearly in line with gulf rates of 20c on March sailings. After conferences between representatives of the packers and the Transatlantic Associated Freight Conferences, the latter agreed to rate of 20c per cwt. ordinary stowage for lard, oleo oil and inedible grease to United Kingdom ports and 25c to certain Continental ports, applicable to March sailings to arrive in time for March loadings. The rate for refrigerated space remains unchanged.

### ARGENTINE CANNED MEATS.

Argentina exported 118,311,182 lbs. of canned meat during 1932, of which 16,541,555 lbs. came to the United States. England took 81,013,318 lbs., France 3,352,976 lbs., Netherlands, 3,133,178 lbs., Union of South Africa 2,219,812 lbs. and all others 12,050,343 lbs. The 1931 and 1930 export totaled 155,071,344 lbs. and 147,760,229 lbs., respectively.

### ARGENTINE SLAUGHTERS.

Argentina slaughtered 10.9 per cent more hogs in 1932 than in 1931, but the slaughter of cattle declined 1.6 per cent and sheep slaughter 2.8 per cent. Killing of cattle at freezing and chilling works declined 3.6 per cent.

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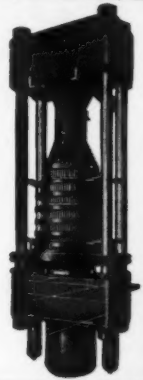
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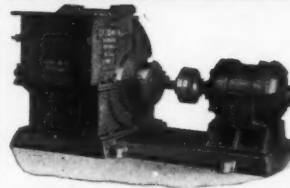
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### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 9, 1933, show exports from that country were as follows: To the United Kingdom, 159,750 quarters; to the Continent, 433. Exports the previous week were: To England, 46,427 quarters; to Continent, 7,711.

### MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended March 4, 1933:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.....		37,080 lbs.
Canada—Pork cuts .....		714 lbs.
Canada—Bacon .....		5,183 lbs.
Canada—Sausage .....		190 lbs.
Denmark—Liverpaste .....		1,848 lbs.
France—Meat paste .....		616 lbs.
Germany—Ham .....		801 lbs.
Germany—Sausage .....		8,880 lbs.
Ireland—Ham .....		795 lbs.
Ireland—Bacon .....		5,118 lbs.
Italy—Sausage .....		5,859 lbs.
Poland—Ham .....		25,171 lbs.
Switzerland—Soup tablets .....		902 lbs.
Uruguay—Canned corned beef.....		38,000 lbs.

### INEDIBLE TALLOW EXPORTS.

Exports of inedible tallow from the United States during January, 1933, with countries of destination, are reported as follows:

	Lbs.	Value.
France .....	64,296	\$ 1,877
Switzerland .....	51,542	1,397
Canada .....	393,961	8,096
Guatemala .....	58,017	2,339
Cuba .....	506,679	12,173
Haiti .....	54,893	1,877
Other countries .....	185,641	6,006
Total .....	1,224,622	\$34,065

Watch Wanted page for bargains.

# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—The situation in the tallow market at New York was somewhat confusing following development of the banking situation. Generally the trade reported little or nothing doing, but nevertheless reports circulated of a higher market. Extra f.o.b. there was quoted at 2c, the last sales level of the previous week. This quotation appeared purely nominal, and the market was uncertain, contentions being current that, while there was no actual trading, prices were quoted anywhere from  $\frac{1}{4}$ c to 1c per pound higher than that level.

Advancing tendency in other cash commodities undoubtedly had a stimulating influence on tallow, and producers appeared less willing sellers pending some definite development. Trading in foreign oils in competition with tallow was materially restricted by less favorable and uncertain foreign exchange developments.

At New York, extra f.o.b. was quoted at 2c nominal; special, 1 $\frac{1}{2}$ @2c; edible,  $\frac{3}{4}$ c f.o.b.

At Chicago, the market was steady to firm on tallow, with large producers apparently closely sold up, and offering in a limited way for prompt and later delivery. Buying inquiries for March-April shipment showed improvement, but holders were talking sharply higher prices. At Chicago, edible was quoted at 3c; fancy, 2 $\frac{1}{2}$ @3c; prime packer, 2 $\frac{1}{2}$ c; No. 1, 2 $\frac{1}{4}$ c; No. 2, 2c.

There was no London auction this week. At Liverpool, Argentine beef tallow, February-March shipment, was 3d higher at 20s 6d; Australian good mixed, February-March, unchanged at 20s 3d.

**STEARINE**—A better demand and indications of a broader compound trade appeared responsible for an advance of  $\frac{1}{4}$ c lb. in stearine. Oleo at New York was quoted at  $\frac{1}{4}$ c. At Chicago, oleo was quoted at  $\frac{3}{4}$ @ $\frac{3}{4}$ c.

**OLEO OIL**—Advancing tendency elsewhere spread to this market, but trade appeared moderate. At New York, extra was quoted at  $\frac{5}{8}$ @6c; prime, 4 $\frac{1}{2}$ @ $\frac{5}{8}$ c; lower grades, 5c. At Chicago, extra was quoted at 5c.

See page 34 for later markets.

**LARD OIL**—Market was more or less nominal, but the tendency was firmer. Prime at New York was quoted at 8c; extra winter, 6 $\frac{1}{2}$ c; extra, 6c; No. 2, 5 $\frac{1}{2}$ c.

**NEATSFOOT OIL**—Demand was hand-to-mouth, but the tendency was better with pure New York quoted 9 $\frac{1}{2}$ c, extra 6 $\frac{1}{2}$ c, No. 1 at 6 $\frac{1}{4}$ c and cold test 12 $\frac{1}{2}$ c New York.

**GREASES**—Situation in the grease markets was somewhat confused this week as a result of the general outside situation, but owing to indications of a better tallow market a firmer undertone prevailed. At New York, some business passed in yellow and house at 1 $\frac{1}{4}$ c f.o.b., and some routine trading was reported otherwise. Sellers' ideas appeared to be somewhat firmer. Pros-

pects of less competition of foreign oils, owing to unsettlement in the exchange situation, attracted some attention, as did an advancing tendency in other cash commodities. Buyers, however, did not readily follow the bulges.

At New York, yellow and house were quoted at 1 $\frac{1}{4}$ c f.o.b.; A white, 2 $\frac{1}{2}$ @ $\frac{3}{4}$ c; B white, 1 $\frac{1}{2}$ @ $\frac{3}{4}$ c; choice white, 2 $\frac{1}{2}$ c.

At Chicago, greases were steady to firm, with the larger producers apparently well sold up and offering nearby stuff sparingly. Consumer interest for March-April shipment showed improvement. At Chicago, yellow was quoted at 1 $\frac{1}{4}$ @1 $\frac{1}{2}$ c; brown, 1 $\frac{1}{2}$ c; B white, 2c; A white, 2 $\frac{1}{2}$ c; choice white, all hog, 2 $\frac{1}{4}$ c.

## By-Products Markets

### Blood.

Chicago, Mar. 9, 1933.

Product continues in demand and market is strong.

Unit Ammonia.

Ground and unground ..... \$1.50@1.60

### Digester Feed Tankage Materials.

Sellers continue to hold for \$1.65@1.75 for 12 per cent. Some trading at this level.

Unit Ammonia.

Unground, 10 to 12% ammonia... \$1.65@1.75 & 10c  
Unground, 8 to 10% ammonia... @1.75 & 10c  
Liquid stick ..... @.50n

### Dry Rendered Tankage.

Demand continues good. Market somewhat higher.

Hard pressed and exp. unground per unit protein ..... \$.42 $\frac{1}{2}$ @.45  
Soft prod. pork, ac. grease & quality, ton ..... @19.00  
Soft prod. beef, ac. grease & quality, ton ..... @15.00

### Packinghouse Feeds.

Feeds are somewhat firmer. Prices unchanged.

Per ton.

Digester tankage meat meal..... \$23.00@28.00  
Meat and bone scraps 50%..... 28.00@33.00  
Steam bone meal, special feeding per ton ..... @27.50  
Raw bone meal for feeding..... 22.00@25.00

### Fertilizer Materials.

Trading continues quiet. Material

testing 10 to 12 per cent ammonia offered at \$1.00@1.10 & 10c.

High grd. ground, 10@12% am... \$1.00@1.10 & 10c  
Low grd., and ungr., 6-8% am... 1.00@1.10 & 10c  
Bone tankage, ungrd., low gd., per ton ..... @13.00  
Hoof meal ..... @19.00

### Bone Meals (Fertilizer Grades).

Offerings light. Inquiries scarce.

Steam, ground, 3 & 50..... \$10.00@17.00  
Steam, unground, 3 & 50 ..... @13.00

### Gelatine and Glue Stocks.

Trading continues very light. Prices largely nominal.

Per ton.

Kip stock ..... \$10.00@12.00  
Calf stock ..... 12.00@15.00  
Sinews, plizies ..... @10.00  
Horn piths ..... 10.00@17.00  
Cattle jaws, skulls and knuckles.. 17.00@18.00  
Hide trimmings (new style) ..... 4.00@6.00  
Hide trimmings (old style) ..... 6.00@8.00  
Pig skin scraps and trim., per lb. .... @2 $\frac{1}{4}$ cn

### Horns, Bones and Hoofs.

Offerings of packer bones limited. Buyers not numerous.

Per ton.

Horns, according to grade ..... \$60.00@150.00  
Mfg. shin bones ..... 65.00@110.00  
Cattle hoofs ..... @11.00  
Junk bones ..... @12.00n  
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

### Animal Hair.

Market showing little activity. Prices nominal.

Summer coll and field dried .....  $\frac{1}{4}$ @ $\frac{1}{4}$ c  
Winter coll dried .....  $\frac{1}{4}$ @1c  
Processed, black winter, per lb. ....  $\frac{3}{4}$ @4c  
Processed, grey, winter, per lb. ....  $\frac{2}{4}$ @ $\frac{2}{4}$ c  
Cattle, switches, each\* .....  $\frac{1}{4}$ @1c

\*According to count.

## EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York Mar. 8, 1933.

Due to the bank holiday trading in fertilizer materials has almost come to a standstill. Some of the foreign sellers of fertilizer materials, such as bone meal, etc., have withdrawn from the market for the time being until the banking situation clears up.

Dry rendered tankage has advanced in price and the unground is quite firm at 35c and the ground at 40c per unit of protein, f.o.b. New York for prompt shipment. There is a fair demand for ground tankage with very limited offerings.

## PACKINGHOUSE BY-PRODUCT YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in December, 1932, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production					
	Dec. 1, 1931, to Nov. 30, 1932.	Dec., 1932.	Dec. 1, 1931, to Nov. 30, 1932.	Dec., 1932.	Dec. 1, 1931, to Nov. 30, 1932.	Dec., 5-year average.	Dec., 1931.	Dec., 1932.	Per cent of live weight, Dec., 1932, is of average.	
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.	
Edible beef fat <sup>1</sup> .....	37.61	38.18	3.99	3.97	289,270	24,084	24,928	21,497	89.26	
Edible beef offal.....	29.42	30.38	3.12	3.16	226,189	20,767	20,807	17,106	82.37	
Cattle hides.....	63.03	66.00	6.68	6.86	487,984	44,720	44,862	37,424	53.69	
Edible calf fat <sup>1</sup> .....	1.25	1.17	0.71	0.68	5,600	479	495	381	79.54	
Edible calf offal.....	6.64	6.70	3.80	3.91	30,189	2,531	2,535	2,184	86.29	
Lard <sup>2</sup> .....	34.50	35.84	15.06	15.81	1,583,686	170,578	174,090	163,864	96.06	
Edible hog offal.....	6.42	6.30	2.80	2.78	295,363	34,573	33,948	28,804	83.31	
Pork trimmings.....	34.02	14.05	6.12	6.46	640,079	66,079	70,743	66,981	100.45	
Indeblid hog grease <sup>2</sup> .....	2.69	2.53	1.17	1.12	123,138	13,138	13,359	11,506	88.26	
Sheep edible fat <sup>1</sup> .....	1.62	1.76	2.01	2.09	29,512	2,447	2,530	2,223	90.85	
Sheep edible offal.....	1.97	2.12	2.45	2.52	35,940	2,681	8,269	2,677	101.75	

<sup>1</sup>Unrendered. <sup>2</sup>Rendered.



### FOR DOMESTIC FATS AND OILS.

Encouraged by the passage in the Kansas legislature of a bill exempting from taxation margarine made exclusively of domestic oils and fats, the Institute of Margarine Manufacturers has adopted a "buy American" program as a policy. Dr. J. S. Abbott, secretary of the Institute, comments on this action as follows:

"The increasing use of foreign fats and oils has been rapidly taking the place of domestic fats and oils in the manufacture of margarine. In 1917 the industry used 229,232,000 pounds of American and only 19,660,000 pounds of foreign fats and oils in the manufacture of this product. In 1932, only 49,628,808 pounds of American and 128,487,225 pounds of foreign fats and oils were used.

"This Institute has just gone on record as favoring any legislative program designed to put the margarine business on an exclusively domestic fats and oils basis. This was done in Kansas last week by the enactment of a law levying a tax of 10c per pound on margarine made in whole or in part of foreign fats and oils, and exempting from the tax margarine made exclusively of domestic fats and oils. A nation wide program like this would increase the use of our domestic fats and oils in this product by about 130,000,000 pounds per annum. This would make a larger, better and higher price market for our pork and beef fats and our vegetable oils and therefore help the farm and livestock industries.

"The American National Live Stock Association, the National Cottonseed Products Association and other groups of American agriculture have recently passed resolutions demanding this sort of protection for their products. This Institute is happy to lend its support to this movement to help American agriculture."

### GERMAN MARGARINE RULES.

Effective April 1, 1933, a recent order gives the German government the power to compel margarine manufacturers to utilize butter, tallow, lard and their by-products in the manufacture of margarine, according to the U. S. Department of Commerce. The order also grants the government power to require that imported margarine also be mixed with the animal fats indicated before offered for sale.

The measure is in line with the present tendency to provide additional protective measures for German agriculture. The extent to which these new regulations may alter the German markets for imported butter and lard will depend upon the degree to which the government exercises its new power.

The new order gives the government a significant amount of control over the German margarine industry, if all of the provisions of the order are exercised. It is provided, for instance, that the government may determine the requirements concerning the production, handling, quality, packing and branding of the products to be used or mixed with the margarine. It may also decide from which producers these products should be purchased. Another section of the order allows the government to fix the percentage of butter, tallow, lard

and their by-products to be mixed with domestic and imported margarine.

The percentage is to be established from time to time on the basis of available quantities deemed acceptable by the authorities. This is an important provision, since it bears directly upon the amount of domestic butter and lard which may be offered for consumption as such. Another article provides for the use of domestic vegetable oil seeds in the activities of German vegetable oil mills.

The general order also prohibits the trade in margarine and non-animal fats from referring to milk, butter, other milk products or lard or to their production on any wrappers, posters or other illustrative or advertising matter. Fines and other penalties are provided for infractions of the new regulations governing the margarine industry.

### HULL OIL INDUSTRY.

The oilseed crushing industry of Hull, England, was very inactive during the early part of January owing to the imposition at the beginning of the year of custom duties on foreign linseed and foreign oils, according to the U. S. Department of Commerce.

It was asserted that the duty of 10 per cent on vegetable oils from foreign countries would have a far-reaching and detrimental effect on Hull oilseed crushing firms, for they are absolutely dependent on foreign supplies of linseed, especially from Argentina. The Hull and District Seed Crushers Committee has appealed to the national association to take all possible steps to secure the imposition of a countervailing duty on all imported linseed cake and linseed oil from any source.

During the middle of the month the market became active for a few days and there was a good trade demand for linseed oil. Dealers in Holland began to make purchases of Plate linseed with a view of competition, it is understood, and this caused a temporary flutter.

Imports of oil-bearing seeds and nuts up to and including the third week in January were considerably less than they were during the corresponding period of 1932.

### NEW COPRA CRUSHING PLANT.

The new one million dollar plant of the El Dorado Oil Works, being built on the waterfront in Oakland, Calif., will be completed in a few months, according to officials of the company. The new plant, said to be the most modern in the world for crushing copra, will render obsolete the present plant in Berkeley, where the company has operated for years.

The new plant will occupy approximately nine acres of waterfront property. At the present time, the wharf, oil storage tanks and building foundations have been completed, and company engineers have been awaiting the outcome of various tests made on different types of crushing machinery before it is decided definitely which to adopt. The El Dorado Oil Works is said to be the largest crusher of copra and manufacturer of coconut oil and meal in the United States.

### OIL FREIGHT RATES CUT.

Reduced freight rates on cooking oils from Texas to Kansas City have been approved by the Interstate Commerce Commission in spite of some opposition. The new rate is 50.5c per 100 lbs. and also applies on lard (except leaf lard), lard compounds, lard substitutes and cooking oils in carloads from Dallas, Fort Worth, Greenville and Sherman, Tex. This rate has been used by the Missouri-Kansas-Texas lines, which have the shortest line between these points, but other lines have had a rate of 59.5c in accordance with a distance scale established by the I. C. C. some years ago. These other lines proposed to meet the M-K-T competition to Kansas City and also to make the 50.5c rate the maximum to intermediate points which now have rates ranging from 50.5 to 67c per 100 lbs.

### MEXICAN COPRA IMPORTS.

Mexican importers of bulk copra, who have been purchasing their needs through San Francisco, Calif., and receiving shipments over the Southern Pacific Railway of Mexico, are now experimenting with direct shipments from the Pacific islands, according to the U. S. Department of Commerce. One thousand tons were expected to arrive in Manzanillo during the latter part of February, and if the shipment is satisfactory future shipments will also be made direct. Plantations are being started near Cuyutlan, but it is expected they will not be producing copra within the next three or four years. However, these plantations will not be able to supply the local demand, even when in full production.

### NEW DANISH MARGARIN METHOD

Denmark's largest producer of margarin has developed a new process for the manufacture of the product. The method has been labeled "gradoniser-ing," and trade mark protection on the name has been taken out. It is claimed that the process gives margarin more substance and greater resistance against temperature changes. The method is entirely Danish, invented and perfected by the company's research workers, and the new product will be placed on the market shortly, according to the American trade commissioner at Copenhagen.

### CANADIAN PALM OIL IMPORTS.

A shipment of 600,000 lbs. of palm oil valued at \$30,000 has been cleared at Halifax for consignment to a large Canadian soap manufacturer, it is announced. The transaction is said to be the first direct shipment of palm oil to have been made from British West Africa to Canada, previous shipments having entered Canada via the United States. The palm oil is said to have entered Canada free of duty.

### JANUARY MARGARINE EXPORTS.

Exports of oleomargarine during January, 1933, totaled 19,518 lbs. compared with 43,642 lbs. in January, 1932.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Futures Closed—Crude Markets Higher—Lard Advances—Cash Trade Fair—Weather South Unfavorable—Bank Reopenings Awaited.**

Following the banking situation all commodity and security markets were closed Friday, March 3, and probably will remain closed until there are definite indications of a clearing in the monetary situation. Cotton oil was no exception to this rule. As a result there was little or no feature to the futures market the past week as traders awaited developments. Discussions centered around scrip in the various states, but the impression spread in the oil trade that operations under such a monetary plan, even though temporary, would be difficult.

The idea of scrip appeared to have created a renewal of inflation gossip. There were reports of a firming in cash oil prices, and compound prices at New York moved up  $\frac{1}{2}$  c lb. to  $6\frac{1}{4}$  c lb. car lots. This was not surprising as cash lard at Chicago moved up about  $\frac{3}{4}$  c lb. from Friday a week ago, and there were indications of a firming in other directions allied with the oil market.

Crude cotton oil in the Southeast and Valley was reported to have sold at 3c, an advance of  $\frac{1}{2}$  c from late last week. Texas crude was up  $\frac{1}{2}$  c at  $2\frac{1}{2}$  c. Coconut oil moved up  $\frac{1}{4}$  c to 3c at the Pacific Coast, and oleo stearine advanced  $\frac{1}{4}$  c to  $4\frac{1}{4}$  c New York.

Actual market for cotton in the South was reported to have advanced anywhere from 50 to 150 points, so that the general conclusion was that when operations were resumed in oil futures, the trend would be somewhat upwards.

### Cash Trade Fair.

Indications were that a fair cash oil and lard trade passed in the domestic markets, apparently advancing tendencies serving to bring about some consumer interest. At the same time, it was the belief that some of the absorption was the result of putting money into commodities, some feeling that such operations were safest for the present.

Seasonal farm activities in the South are backward, according to the weekly weather report from Alabama westward, but progress has been much better in the Atlantic states where rainfall has not been so frequent.

The general developments of the past week created more or less uncertainty and nervousness, but it appeared as though the shorts were showing more anxiety than were the longs. This, however, was not entirely true in cotton oil. Short interest in the main is hedged against actual oil, while the speculative

long account is not believed to be large in size. As a result, some argued that outside conditions might not have as much influence as now appear on the surface when the oil market reopens. On the other hand, some close observers were of the impression that oil would be inclined to follow the lead of allied markets.

Reports from the South continue conflicting as to the probable acreage. Delayed preparations in parts of the belt, are being more freely commented upon. The Smith cotton bill, which would have brought about a reduction in the acreage, received a pocket veto. However, since the inauguration of President Roosevelt, southern senators have renewed agitation for the bill. Some point to the fact that the U. S. Supreme Court, in a fairly recent ruling, held that the constitutional provision allowing the President ten days within which to sign the bill, applied even when Congress had adjourned sine die.

**COCOANUT OIL**—Sales were reported of two or three tanks at New York at 3c, an advance of  $\frac{1}{2}$  c. Bulk oil was quoted at  $2\frac{1}{2}$  c. At the Pacific Coast, several tanks were reported to have sold at  $2\frac{1}{2}$  c, with little or nothing offering since. The market was somewhat confused by the general situation and firming with the better buying attitude.

**CORN OIL**—Market was a little more active and was firmer, with sales of one or two tanks at 3c at outside mills. Three cents were bid Chicago, or  $\frac{1}{2}$  c better than recently, with little or no quantity being offered.

**SOYA BEAN OIL**—Market was quiet and nominally unchanged. Resale oil

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Mar. 9, 1933. — Cotton oil crude markets were quiet, with edge off after limited selling at  $2\frac{1}{4}$  c lb. for Texas and 3c lb. for Valley. If February consumption report proves bearish, sustained advances are unlikely, as visible supply is large. Today's prices, even under normal conditions, seem reasonable and especially so when compared to lard and other fats. There are no indication as to when New Orleans future markets will reopen. Acreage reduction is very unlikely, while an increase is probable.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Mar. 9, 1933.—Crude cottonseed oil, 3c lb.; forty-one per cent protein cottonseed meal, nominal; loose cottonseed hulls, \$2.00.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Mar. 9, 1933.—Prime cottonseed oil,  $2\frac{3}{4}$  c lb.; forty-three per cent meal, \$12.00; hulls, \$3.00.

at New York sold on a basis of  $3\frac{1}{4}$  c delivered, while tank f.o.b. western mills was steady at 3c asked.

**PALM OIL**—Market was very quiet and purely nominal with a lack of offerings. Inability to pay was partly the result of the banking situation here and the lack of trading in foreign exchanges, which made the market difficult to quote.

**PALM KERNEL OIL**—There was little or nothing doing in this quarter, and the market at New York was nominally called 2.85c.

**OLIVE OIL**—Offerings were light, and the market steady. Spot was quoted nominally at  $4\frac{1}{2}$  c New York; shipment, nominally  $4\frac{1}{2}$  c. Exchange uncertainties were factor.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—The market was steady, but buyers and sellers were apart. Consumers were interested at 3c f.o.b. southern mills; sellers were holding for  $\frac{1}{2}$  c more.

**COTTONSEED OIL**—Situation was stronger, but there was very little doing in the local market. Spot oil at New York was held at 4.25c, or 75 points higher than the levels late last week. September cotton oil futures were offered at 4.35c, or 32 points better than Friday's levels. Southeast and Valley crude sold at 3c, up  $\frac{1}{2}$  c from last week, and Texas at  $2\frac{1}{2}$  c, up  $\frac{1}{2}$  c.

Market transactions at New York:

Thursday, March 2, 1933.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			345 a	Bid
Mar. ....			349 a	353
April ....			362 a	375
May ....	1	373 373	370 a	373
June ....			373 a	386
July ....	3	385 385	384 a	385
Aug. ....			387 a	395
Sept. ....			394 a	399
Oct. ....			396 a	405

Sales, including switches, 4 contracts. Southeast crude, 108 under May sales and bid.

Friday, March 3, 1933.

Spot .....	350 a	Bid
Mar. ....	356 a	361
April ....	365 a	380
May ....	1 379 379	377 a 382
June ....		378 a 388
July ....	14 391 385	389 a 392
Aug. ....		393 a 400
Sept. ....	4 408 404	403 a 406
Oct. ....		403 a 412

Sales, including switches, 19 contracts. Southeast crude, 115 under May sales and bid.

MARKET CLOSED AFTER FRIDAY.

## HULL OIL MARKETS.

Hull, England, Mar. 8, 1933.—(By Cable).—Refined cottonseed oil, 21s 3d; Egyptian crude cottonseed oil, 18s 6d.

# Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

All exchanges closed. Cash trading at Chicago reported daily in THE NATIONAL PROVISIONER DAILY MARKET SERVICE.

### Cottonseed Oil.

All exchanges closed.

### Tallow.

Tallow, extra 2½c f.o.b.

### Stearine.

Stearine, 4¼c nominal.

### Friday's Lard Markets.

New York, March 10, 1933. — Lard, prime western, \$5.25@5.35; middle

western, \$5.15@5.25; city, 5½c; refined Continent, 5½c; South America, 5½c; Brazil kegs, 6½c; compound, 6¼c.

## U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Mar 3, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended March 3.	Prev. week.	Cor. 1932.
Chicago	111,997	112,732	108,638
Kansas City, Kan.	63,432	39,645	65,333
Omaha	45,271	39,046	40,868
St. Louis & East St. Louis	66,726	55,296	60,656
Sioux City	32,015	29,769	28,533
St. Paul	36,958	36,632	54,110
St. Joseph	20,507	18,985	20,724
New York & J. C.	47,416	44,609	35,524
Total	414,342	376,705	412,486

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Mar. 9, 1933:

Free Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-500 LBS.):				
Choice	\$10.00@11.50		\$11.50@12.50	
Good	8.50@10.00		10.00@12.00	
Medium	7.50@8.50		8.50@10.00	
Common	6.50@7.50		7.00@8.50	
STEERS (500-600 LBS.):				
Choice	9.50@10.50		11.50@12.50	11.50@13.00
Good	8.50@9.50		10.00@12.00	10.00@11.50
Medium	7.50@8.50		8.50@10.00	8.00@9.00
Common	6.50@7.50		7.00@8.50	7.00@8.00
STEERS (600-700 LBS.):				
Choice	8.50@9.50		11.00@11.50	11.00@12.00
Good	7.50@8.50		9.00@11.00	9.50@11.00
Medium	6.50@7.50	7.50@8.50	8.50@9.50	8.00@9.00
STEERS (700 LBS. UP):				
Choice	8.00@9.00	9.50@10.50	11.00@11.50	10.00@11.00
Good	7.50@8.00	8.50@9.50	9.00@11.00	9.00@10.00
COWS:				
Good	6.50@7.50	7.00@7.50	7.50@8.00	7.50@8.00
Medium	6.00@6.50	6.50@7.00	7.00@7.50	7.00@7.50
Common	5.50@6.00	6.00@6.50	5.50@7.00	6.00@7.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	10.00@12.00	12.00@13.00	12.00@14.00	13.00@14.00
Good	9.00@10.00	11.00@12.00	11.00@12.00	12.00@13.00
Medium	8.00@9.00	10.00@11.00	9.00@11.00	11.00@12.00
Common	6.00@8.00	8.00@9.00	8.00@9.00	10.00@11.00
CALF (2) (3):				
Good			10.00@11.00	
Medium			8.00@10.00	
Common			7.00@8.00	
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	12.50@14.00	14.00@15.00	15.00@16.00	14.50@15.00
Good	12.00@13.00	13.50@14.50	14.50@15.00	14.00@14.50
Medium	11.00@12.00	12.00@13.00	13.50@14.50	12.00@14.00
Common	10.00@11.00	10.50@12.00		
LAMB (39-45 LBS.):				
Choice	12.50@14.00	14.00@15.00	14.00@15.00	14.00@15.00
Good	12.00@13.00	13.50@14.50	13.50@14.50	13.00@14.00
Medium	11.00@12.00	12.00@13.00	13.00@14.00	12.00@14.00
Common	10.00@11.00	10.50@12.00		
LAMB (46-55 LBS.):				
Choice	11.00@14.00	12.00@14.00	13.00@14.50	13.50@14.00
Good	10.50@11.50	11.00@13.00	12.50@13.50	13.00@13.50
MUTTON (EWE) 70 LBS. DOWN:				
Good	6.00@7.00	8.00@9.00	8.00@9.00	
Medium	5.00@6.00	7.00@8.00	7.00@8.00	
Common	4.50@5.00	6.00@7.00	6.00@7.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	10.00@13.00	13.00@14.00	14.00@16.00	14.00@15.00
10-12 lbs. av.	10.00@13.00	13.00@14.00	14.00@16.00	14.00@15.00
12-15 lbs. av.	9.00@11.00	12.50@13.50	13.00@14.00	13.50@14.00
16-22 lbs. av.	8.00@9.00	11.50@12.50	11.50@12.50	13.00@13.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	6.00@8.00		8.00@10.00	8.00@10.00
PICNICS:				
6-8 lbs. av.		8.00@8.50		
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	8.00@10.00		9.00@12.00	10.00@11.00
SPARE RIBS:				
Half sheets	5.50@7.00			
TRIMMINGS:				
Regular	4.50@5.00			
Lean	5.50@7.00			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended March 4, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended March 4	147,000	463,000	339,000
Previous week	158,000	468,000	327,000
1932	151,000	536,000	326,000
1931	157,000	464,000	345,000
1930	155,000	607,000	362,000
1929	168,000	683,000	307,000
1928	181,000	870,000	297,000

### Hogs at 11 markets:

Week ended March 4	387,000
Previous week	430,000
1932	429,000
1931	427,000
1930	625,000
1929	580,000
1928	760,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended March 4	111,000	329,000	231,000
Previous week	123,000	366,000	238,000
1932	114,000	376,000	210,000
1931	120,000	377,000	270,000
1930	140,000	561,000	273,000
1929	130,000	520,000	224,000
1928	129,000	661,000	230,000

## CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week March 2, 1933:

### BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended March 2.	Prev. week.	Same week, 1932.
Toronto	\$4.25	\$4.75	\$7.00
Montreal	4.50	4.75	6.75
Winnipeg	3.75	3.50	3.75
Calgary	3.55	3.35	5.10
Edmonton	3.50	3.75	5.00
Prince Albert			
Moose Jaw	3.25	3.25	5.00
Saskatoon	3.25	3.15	5.10

### VEAL CALVES.

Toronto	\$7.50	\$7.75	\$8.75
Montreal	6.75	7.00	7.50
Winnipeg	6.50	6.00	7.00
Calgary	4.50	4.50	6.25
Edmonton	5.00	5.00	7.00
Prince Albert			5.00
Moose Jaw	5.50	5.50	7.00
Saskatoon	5.00	5.25	6.00

### SELECT BACON HOGS.

Toronto	\$4.65	\$4.40	\$5.35
Montreal	4.75	4.50	5.75
Winnipeg	4.00	3.60	4.90
Calgary	3.50	3.25	4.25
Edmonton	3.65	3.20	4.35
Prince Albert	3.70		4.30
Moose Jaw	3.75	3.35	4.30
Saskatoon	3.70	3.30	4.30

### GOOD LAMBS.

Toronto	\$6.25	\$6.50	\$7.25
Montreal	15.50	5.00	6.00
Winnipeg	5.25	5.00	6.50
Calgary	4.00	4.00	5.00
Edmonton	4.35	4.25	5.55
Prince Albert			
Moose Jaw	4.25	4.25	5.50
Saskatoon	4.25	4.00	5.30

\*Spring Lambs \$7.00 each. †Spring Lambs \$6.30 each.

## BRITISH PORK IMPORTS.

Frozen and salted pork imported into the United Kingdom in 1932 totaled 340,604 cwt., being 7 per cent less than in 1931 and 3 per cent less than in 1930. Imports of salted pork during 1932 totaled 34,209 cwt. in 1932, 66,907 cwt. in 1931 and 84,906 cwt. in 1930. New Zealand and Argentina were the chief suppliers of the frozen pork while salted pork came principally from Denmark.

## NEW DANISH MEAT PLANT.

A project under consideration for a long time to erect a large packing plant in or very near Copenhagen, Denmark, is reported to be practically decided upon and will be carried out in the near future. It is estimated that the new factory will cost about 3,000,000 crowns, which is about \$512,000, according to the American consul at Hamburg.

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Mar. 9, 1933.

Considerable cash business was done in this market early in the week, but most of it continued to be done by checks, the latter payable when the banks reopen.

**CATTLE**—Compared with a week ago: Light steers and yearlings, 25c higher, losing most of early sharp upturn following banking holiday. Heavy steers lost practically all of early 25@40c advance, closing steady to strong; light heifer and mixed yearlings, fully 25c up, instances more, but all grades and classes closed lower than week's high time, which proved to be a temporary spurt due to scarcity. Butcher heifers closed firm to 25c higher; beef cows and cutter cows, steady to strong; bulls, 25c higher; vealers, \$1.00 up. Receipts were smaller than a week earlier, market being upset by banking situation. A sizable supply of weighty steers were unsold on late rounds today, kinds scaling 1,150 lbs. upward having predominated during week. Extreme top long yearlings during week, \$7.50; heavies, \$6.00; 1,300-lb. averages, \$6.50; most weighty bullocks, \$4.50@5.50; heifer yearlings, to \$6.40.

**HOGS**—Market very erratic all week, advancing sharply early and breaking later to close practically steady with last Thursday. Banking situation and receipt fluctuation caused flighty, uncertain trade. Week's extreme high mark, \$4.40; closing peak, \$3.85; practical top, \$3.75 late. Closing bulk desirable 160 to 290 lbs., \$3.60@3.75; heavier weights, downward to \$3.40; better grade pigs, \$3.25@3.50; most packing sows, \$3.00@3.10, best \$3.25.

**SHEEP**—Compared with week ago: Fat lambs and yearlings, mostly 10@15c higher, spots up more. Early sharp advance collapsed when it developed market would remain open in face of banking holiday; slaughter ewes mostly steady. Today's bulks follow: Better grade native lambs, \$5.25@5.50; part deck, \$5.75; choice fed westerns averaging 80 to 95 lbs., \$5.50, few, \$5.60; 98- to 104-lb. Colorados, \$5.25@5.35; woolled yearling wethers, \$4.00@4.75; native throwout lambs, \$3.75@4.25; fat ewes, \$2.25@2.75; week's early top

lambs, \$6.40, highest since January, 1933.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Mar. 9, 1933.

This market operating as follows during week: Commission firms have sold packers and reliable order buyers, the owner granting commission man in writing or by telegram authority for sale, and have taken in payment checks being issued by packers and order buyers which shall become payable when banks are open for business.

**CATTLE**—With very light receipts early in the week, prices for fed steers and yearlings advanced sharply. Burdensome supplies Wednesday and a narrow shipping demand erased most of the early upturn, with current prices steady to 25c higher, yearlings showing the most strength. Heifers closed the week around 25c higher; cows, steady to strong. Bulls gained 25c, and vealers fully 50c. Best light steers sold at \$6.40; medium weights, \$6.25; weighty steers, 1,346 lbs., \$5.75. Choice vealers sold up to \$7.00.

**HOGS**—Comparisons Thursday with Thursday shows hog prices 10@30c higher. Thursday's top, \$3.40. Bulks: 160- to 300-lb. weights, \$3.25@3.35; 140 to 160 lbs., \$3.25; 300- to 350-lb. weights, \$3.10@3.25; packing sows, \$2.75@3.00; stags, \$2.25@2.75.

**SHEEP**—Sharp fluctuations featured slaughter lamb prices, but comparisons Thursday with Thursday show lamb values about steady. Matured sheep, strong to 15c higher; Thursday's bulk fed woolled lambs, \$5.00@5.10; top, \$5.25; good and choice ewes, \$2.00@2.75.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Mar. 9, 1933.

This market operated the first four days of the week with sellers accepting packers' checks for all classes of fat livestock. Wednesday afternoon, however, with the idea of serving the market and its patrons to the best advantage, the livestock exchange ordered

the market closed Friday and Saturday, but expects to reopen next Monday if national financial restrictions are lifted or modified.

**CATTLE**—Fed steers and yearlings were sharply higher at the week's opening under limited supplies, but toward the close trade was dull and most of the advance was erased. Quality was considerably improved, but very few strictly choice kinds were offered. Good to choice yearlings brought \$5.85 for the top, and best heavies went at \$5.40. Most of the fed arrivals cleared from \$4.00@5.25. Light mixed yearlings and fat she stock were rather scarce and closed strong to 25c higher. Bulls ruled steady to strong, and vealers advanced 50c, with the late top at \$7.00.

**HOGS**—Although some weakness developed in the late trade in hogs, quite a bit of the early upturn was sustained. Final values are 25@30c over last Thursday, with the late top at \$3.60 on choice 170- to 230-lb. weights. The week's top reached \$4.00 on Tuesday. Late sales of 160- to 250-lb. weights ranged from \$3.45@3.60, while 260- to 325-lb. weights sold at \$3.30@3.45. Packing sows are mostly 25c higher at \$2.60@2.85.

**SHEEP**—Some unevenness featured the fat lamb trade, but closing levels are generally steady with a week ago. Best fed westerns sold at \$5.60 early in the period, but at the finish most of the arrivals cashed from \$4.85@5.15. Mature classes were relatively scarce, and prices held steady. Best fat ewes reached \$2.60, with others at \$2.00@2.50.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Mar. 9, 1933.

This market operating this week largely on a credit basis, with checks issued by local buying interests to the commission firms, who are holding same until the financial situation has been adjusted. All eastern packers buying through local order buyers are paying by post-office money orders or in cash, which is expressed or air mailed.

**CATTLE**—Compared with one week ago: Steers, mostly steady; mixed yearlings and heifers, steady to 25c higher; cowstuff, unchanged; bulls, 25@35c higher; vealers, 75c higher. Top 1,231-lb. steers registered \$6.85; best yearlings, \$5.40; bulk of steers, \$3.75@5.60. Most good and choice steers

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brought \$4.75@6.25. Mixed yearlings topped at \$5.50, and straight heifers \$5.00, with good and choice kinds mostly \$4.50@5.00; medium fleshed descriptions, \$3.50@4.25. Top beef cows scored \$3.50, with bulk \$2.50@3.00. Most low cutters, \$1.25@1.75. Sausage bulls closed at a top of \$2.85, with good and choice vealers \$7.25.

**HOGS**—After a sharp upturn when the top reached \$4.50, hog values reacted to finish 5@15c higher than a week ago. Thursday top was \$4.00, with early sales mostly \$3.75@3.90 and closing transactions \$3.45@3.65. Packing sows ranged from \$2.65@3.00.

**SHEEP**—Lambs also lost early advances to finish about steady for the week. A few good to choice lambs went to city butchers at \$5.50@5.75, with bulk to packers at \$5.00@5.25; throwouts, \$3.50; and fat ewes, \$2.00@2.50.

### SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Mar. 9, 1933.

This market operating on check basis this week, sales on owners' signed agreement to accept drafts subject to payment when sellers collect proceeds.

**CATTLE**—Curtailed cattle receipts the forepart of week brought a flurry of sharply higher prices, but this was largely eliminated later. Good to choice yearlings and light steers made \$6.25, heavy beefs stopped at \$5.50, and most grain feds cleared at \$4.00@5.25. Fat she stock remained strong to 25c higher for the week. Desirable light heifers in load lots reached \$4.85, beef cows bulked at \$2.25@2.75, and low cutters and cutters went at \$1.75@2.25. Bulls ruled strong, and medium grades sold \$2.50 down.

**HOGS**—Unusual restrictions in outlet for hogs resulted in an uneven distribution of receipts and an erratic trend to prices developed. Sharp advances early in the week were practically wiped out later, and compared with a week ago most classes closed on a strong to 15c higher basis. Thursday's top held at \$3.40, with bulk 170- to 230-lb. weights ranging \$3.25@3.35; 230- to 350-lb. butchers turned at \$3.00@3.25, packing sows, all weights, moving at \$2.80@2.90.

**SHEEP**—Late reaction from early sharp advances netted little change in fat lamb prices as compared with a week ago. The late bulk of slaughter lambs moved to packers at \$5.00@5.10. Late top rested at \$5.10. Aged sheep showed strength for a few choice fat ewes to reach \$2.75@2.85, and load lots late to move at \$2.60.

### ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Mar. 9, 1933.

The plan of operation this week has been to withhold payment to shippers until collections are made after banks reopen, shippers being required to furnish release upon delivery of stock to selling agency.

**CATTLE**—Trading proceeded into the fifth day of the bank holiday in an orderly manner. Marketing the first two days was greatly restricted, but with swelling of receipts on and after mid-week, prices gave ground rapidly. Rank

and file of steers and yearlings today showed little benefit from modified earlier supplies. The general tone was steady to 25c higher, with the advance confined chiefly to a few better grades. Cows and bulls are still 10@15c higher; vealers and calves, mostly 50c higher. Quite a few loads of good steers and yearlings sold up to \$5.50; nothing choice present; some 1,328-lb. steers, \$5.00; 1,445 lbs., \$4.75; bulk steers and yearlings, \$4.00@5.10; best straight heifers, \$5.00; top cows, \$3.40; bulk, \$2.50@3.00; cutters and low cutters, \$1.65@2.40; top vealers, \$6.00.

**HOGS**—Hogs touched \$4.00 Tuesday after a 50c rise in two days, the average price of \$3.76 being highest since September 24, and 51c over the best day last week. This two-day boom was followed by an abrupt turn as shippers threw aside restraint and loaded the trade yesterday and today. Today found the top at \$3.60 for a short period early and subsequently \$3.50. Bulk hogs, 240 lbs. down, \$3.45@3.55; 250 to 330 lbs., \$3.30@3.40; sows, \$2.60@3.00.

**SHEEP**—Sheep volume was well maintained despite the banking holiday, the market advancing 25@50c the opening two days and losing the same yesterday and today. Top was \$5.60 Tuesday; one load best lambs, \$5.25 today; others, mostly \$5.00@5.15, including 98-lb. lambs at \$5.15 and 106- and 107-lb. weights at \$5.00. Extreme weighty kind bid well under \$5.00. Several loads fat yearlings brought \$4.85 yesterday; none offered today.

### ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Mar. 8, 1933.

South St. Paul market is operating as follows during the present emergency: All stock is being sold on a deferred payment plan, provided the shipper or owner is agreeable to the sale. Account sales are being rendered and stamped in the following manner: "Net proceeds of this account of sale will be remitted for when final payment is received from the purchaser." The only delay experienced so far has been the necessity of obtaining a release from the shipper either in person or by wire.

**CATTLE**—Prices are still strong to 25c or more higher for the week so far on all slaughter cattle, despite the fact that trade today ruled weak to 25c lower. Quality has been plain, bulk of the crop centering at \$3.50@4.50, better fed offerings selling to \$5.00. Beef cows turned largely from \$2.75 down; heifers, from \$3.75 down; cutters, \$1.50@2.00; bulls, \$2.35@2.50. Vealers, on a 50c or more advance, centered mostly

at \$4.00@5.50; selected kinds, to \$6.50.

**HOGS**—Hog prices, although losing part of the early upturn, are still unevenly 10@30c above last Friday, most butchers averaging 20@30c up. Late today better 160- to 210-lb. weights carried bids at \$3.70; 210 to 240 lbs., \$3.60@3.70; 240 to 300 lbs., down to \$3.25. Most pigs centered at \$3.00; packing sows, \$2.60@2.90.

**SHEEP**—Slaughter lambs broke sharply today but are still 10@25c above last week's close. Odd lots of good to choice native lambs sold at \$5.00, with best fed offerings bid \$5.15@5.25. Throwout lambs sold at \$3.50@4.00, medium to choice slaughter ewes showing little change at \$1.50@2.50.

### CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Mar. 9, 1933.

Practically all buying interests at 25 hog concentration points and 7 packing plants in Iowa and Minnesota continued to operate as usual last week, paying for hogs by check. Loading was extremely light early, but returned to about normal late in the week. Prices fluctuated erratically, going up 30@40c but lost the advance. Late bulk good to choice 170 to 250 lbs., \$3.10@3.40; 260 to 290 lbs., \$3.00@3.35; few packing sows, \$2.50@2.75.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended Mar. 9:

	This week.	Last week.
Friday, March 3.....	29,200	29,000
Saturday, March 4.....	30,000	32,200
Sunday, March 5.....	40,500	54,000
Tuesday, March 7.....	7,700	14,200
Wednesday, March 8.....	16,500	19,800
Thursday, March 9.....	31,900	19,900

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fill.

### OKLAHOMA MARKET ACTIVE.

The biggest day's business in hogs on the Oklahoma City Live Stock exchange in ten years was recorded on March 9, due to price rise and accessibility of the market by truck. Receipts were estimated at 4,500 head, for which packers gave checks totaling more than \$30,000. Shippers appreciated readiness of packers to absorb all offerings.

### FEBRUARY BUFFALO LIVESTOCK.

Receipts and disposition of livestock, Buffalo, N. Y., for Feb., 1933, were:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts .....	10,950	19,552	43,842	85,839
Shipments .....	4,637	15,673	19,565	68,136
Local slaughter ....	6,006	3,960	25,822	17,697

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Nashville, Tenn. Sioux City, Iowa Montgomery, Ala.

## RECEIPTS AT CENTERS

SATURDAY, MARCH 4, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	300	8,800	6,000
Kansas City	400	800	1,500
Omaha	250	2,500	2,500
St. Louis	50	4,000	50
St. Joseph	25	1,000	1,500
St. Paul	100	3,000	100
Fort Worth	200	1,800	500
Milwaukee	100	700	100
Denver	100	100	300
Louisville	400	800	4,800
Wichita	100	100	100
Indianapolis	100	800	600
Pittsburgh	100	2,000	100
Cincinnati	100	1,200	300
Cleveland	100	1,800	200
Nashville	100	400	300

MONDAY, MARCH 6, 1933.

Chicago	8,000	26,000	13,000
Kansas City	3,000	1,500	3,000
Omaha	2,200	1,800	4,500
St. Louis	1,700	7,500	800
St. Joseph	500	1,200	1,700
St. Paul	1,000	1,000	5,000
Fort Worth	1,600	4,000	10,000
Milwaukee	1,200	1,800	1,300
Denver	500	2,000	100
Louisville	1,000	2,600	6,800
Wichita	300	500	100
Indianapolis	900	1,600	600
Pittsburgh	400	2,000	200
Cincinnati	500	4,000	2,800
Cleveland	700	6,200	1,200
Nashville	400	6,800	3,700
	600	2,500	1,200
	700	1,000	100

TUESDAY, MARCH 7, 1933.

Chicago	4,000	12,000	17,000
Kansas City	3,500	2,000	10,000
Omaha	5,000	4,000	13,000
St. Louis	1,000	3,500	500
St. Joseph	700	6,000	600
St. Paul	1,200	2,000	3,500
Fort Worth	600	3,000	4,000
Milwaukee	1,200	800	700
Denver	500	1,200	100
Louisville	1,000	1,400	11,200
Wichita	300	800	300
Indianapolis	300	1,500	400
Pittsburgh	100	1,000	800
Cincinnati	300	2,100	500
Cleveland	200	1,800	800
Nashville	200	1,100	1,100
	100	500	100

WEDNESDAY, MARCH 8, 1933.

Chicago	5,000	23,000	13,000
Kansas City	2,500	6,000	6,000
Omaha	2,800	10,500	11,500
St. Louis	2,200	10,500	1,000
St. Joseph	900	4,000	7,000
St. Paul	600	5,500	4,000
Fort Worth	1,500	7,500	2,000
Milwaukee	1,300	1,800	2,000
Denver	300	1,100	100
Louisville	800	2,300	10,000
Wichita	100	400	100
Indianapolis	400	1,500	1,100
Pittsburgh	1,500	6,000	1,000
Cincinnati	400	2,300	500
Cleveland	700	5,500	500
Nashville	200	1,400	1,000
	300	2,000	2,000
	100	100	300

THURSDAY, MARCH 10, 1933.

Chicago	5,000	23,000	13,000
Kansas City	2,500	6,000	6,000
Omaha	2,800	10,500	11,500
St. Louis	2,200	10,500	1,000
St. Joseph	900	4,000	7,000
St. Paul	600	5,500	4,000
Fort Worth	1,500	7,500	2,000
Milwaukee	1,300	1,800	2,000
Denver	300	1,100	100
Louisville	800	2,300	10,000
Wichita	100	400	100
Indianapolis	400	1,500	1,100
Pittsburgh	1,500	6,000	1,000
Cincinnati	400	2,300	500
Cleveland	700	5,500	500
Nashville	200	1,400	1,000
	300	2,000	2,000
	100	100	300

FRIDAY, MARCH 10, 1933.

Chicago	1,000	10,000	8,000
Kansas City	700	2,500	5,500
Omaha	600	4,500	900
St. Louis	400	1,500	2,000
St. Joseph	400	2,000	5,000
St. Paul	1,300	7,500	500
Fort Worth	800	1,400	3,500
Denver	100	1,100	1,800
Louisville	100	400	900
Wichita	200	800	900
Indianapolis	200	3,000	200
Pittsburgh	200	2,000	2,000
Cincinnati	100	2,800	900
Cleveland	100	2,600	1,400
Nashville	100	1,000	1,200

## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Mar. 9, 1933, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd.-ch.	\$3.50@ 3.70	\$3.15@ 3.65	\$3.00@ 3.25	\$3.15@ 3.50	\$2.75@ 3.00
Lt. wt. (160-180 lbs.) gd.-ch.	3.65@ 3.75	3.50@ 3.70	3.25@ 3.35	3.35@ 3.60	3.50@ 3.60
(180-200 lbs.) gd.-ch.	3.65@ 3.75	3.60@ 3.70	3.25@ 3.40	3.45@ 3.60	3.50@ 3.60
Med. wt. (200-220 lbs.) gd.-ch.	3.65@ 3.75	3.60@ 3.70	3.25@ 3.40	3.45@ 3.60	3.50@ 3.60
(220-250 lbs.) gd.-ch.	3.60@ 3.70	3.50@ 3.65	3.25@ 3.35	3.45@ 3.60	3.25@ 3.50
Hvy. wt. (250-280 lbs.) gd.-ch.	3.50@ 3.65	3.40@ 3.60	3.15@ 3.30	3.35@ 3.50	3.00@ 3.35
(280-350 lbs.) gd.-ch.	3.40@ 3.60	3.35@ 3.50	3.10@ 3.25	3.25@ 3.40	2.90@ 3.10
Pkg. sows (275-500 lbs.) med.-ch.	3.15@ 3.30	2.75@ 3.00	2.85@ 3.00	2.75@ 2.85	2.80@ 2.70
(350-425 lbs.) good	3.05@ 3.25	2.70@ 2.90	2.85@ 3.00	2.65@ 2.75	2.80@ 2.65
(325-550 lbs.) good	2.90@ 3.10	2.65@ 2.85	2.75@ 2.90	2.50@ 2.65	2.40@ 2.60
(275-550 lbs.) good	2.75@ 3.00	2.60@ 2.75	2.50@ 2.75	2.50@ 2.75	2.30@ 2.50
Str. pigs (100-130 lbs.) gd.-ch.	3.25@ 3.50	2.50@ 3.10	.....	2.60@ 3.00	2.75@ 3.00
Av. cost & wt. Thurs. (Pigs excl.)	3.63-245 lbs.	3.62-212 lbs.	3.40-256 lbs.	3.60-232 lbs.	.....

Slaughter Cattle and Calves:

STEERS (600-900 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	6.75@ 7.50	5.50@ 6.50	6.25@ 7.00	6.00@ 6.75	6.25@ 7.00
Good	5.75@ 6.75	4.75@ 5.75	5.25@ 6.25	5.00@ 6.00	5.25@ 6.25
Medium	4.75@ 5.75	4.00@ 5.00	4.25@ 5.25	3.75@ 5.00	4.25@ 5.25
Common	3.50@ 4.75	3.25@ 4.00	3.25@ 4.25	3.00@ 3.75	3.25@ 4.25

STEERS (900-1100 LBS.):

Choice	6.75@ 7.50	5.50@ 6.50	6.25@ 7.00	6.00@ 6.75	6.25@ 7.00
Good	5.75@ 6.75	4.50@ 5.75	5.25@ 6.25	5.00@ 6.00	4.85@ 6.25
Medium	4.50@ 5.75	4.00@ 5.25	4.25@ 5.25	3.75@ 5.00	3.85@ 5.00
Common	3.50@ 4.50	3.50@ 4.00	3.25@ 4.25	3.00@ 3.75	3.85@ 4.25

STEERS (1100-1300 LBS.):

Choice	6.00@ 7.25	5.25@ 6.50	5.25@ 6.75	4.75@ 6.25	5.25@ 6.50
Good	5.25@ 6.75	4.50@ 5.75	4.50@ 6.25	4.25@ 5.75	4.00@ 5.50
Medium	4.00@ 5.50	4.00@ 5.00	3.75@ 5.25	3.75@ 4.50	3.00@ 4.00

STEERS (1300-1500 LBS.):

Choice	5.00@ 6.50	5.00@ 6.00	4.50@ 6.00	4.35@ 5.75	4.50@ 5.50
Good	4.50@ 6.00	4.25@ 5.25	4.00@ 5.25	4.00@ 4.75	3.75@ 4.50

HEIFERS (550-850 LBS.):

Choice	5.75@ 6.25	5.00@ 5.50	5.00@ 5.50	4.75@ 5.50	4.75@ 5.75
Good	5.00@ 5.75	4.25@ 5.00	4.50@ 5.00	4.00@ 5.00	4.00@ 4.75
Medium	3.50@ 5.00	3.00@ 4.25	3.25@ 4.50	2.50@ 4.00	3.00@ 4.00
Common	4.75@ 6.50	.....	4.25@ 5.25	3.85@ 5.25	4.00@ 5.50

COWS:

Choice	3.25@ 4.75	.....	3.00@ 4.25	2.50@ 4.00	2.75@ 4.00
Good	2.50@ 3.25	2.75@ 3.25	2.50@ 3.00	2.50@ 2.85	2.50@ 3.10
Com-med.	2.25@ 2.50	2.25@ 2.75	2.25@ 2.50	2.25@ 2.50	2.00@ 2.50
Low cutter and cutter	1.50@ 2.25	1.25@ 2.25	1.50@ 2.25	1.50@ 2.25	1.85@ 2.15

BULLS (YRLS. EX. BEEF):

Good-choice	2.50@ 3.25	2.50@ 3.00	2.25@ 2.75	2.40@ 2.75	2.25@ 3.00
Cul-med.	2.25@ 3.00	2.00@ 2.85	1.85@ 2.60	1.50@ 2.50	2.00@ 2.90

VEALERS (MILK-FED):

Good-choice	5.50@ 7.50	5.75@ 7.25	5.00@ 7.00	5.50@ 7.00	4.00@ 6.50
Medium	4.50@ 5.50	4.75@ 5.75	4.00@ 5.00	4.00@ 5.50	3.00@ 4.00
Cul-med.	3.50@ 4.50	3.50@ 4.75	3.00@ 4.00	2.25@ 4.00	2.00@ 3.00

CALVES (250-500 LBS.):

Good-choice	3.50@ 4.25	4.50@ 5.50	3.50@ 4.50	4.00@ 5.00	3.80@ 4.50
Cul-med.	2.75@ 3.50	2.50@ 4.50	2.50@ 3.50	2.25@ 4.00	2.00@ 3.00

Slaughter Sheep and Lambs:

LAMBS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
(90 lbs. down)—Good-choice	5.25@ 5.75	5.25@ 6.00	5.25@ 5.75	4.75@ 5.25	5.00@ 5.50
Com-med.	3.75@ 5.35	3.00@ 5.25	3.00@ 5.25	3.50@ 4.75	5.00@ 5.00
(90-98 lbs.)—Good-choice	5.00@ 5.85	5.00@ 5.85	5.00@ 5.85	4.75@ 5.25	5.00@ 5.50
(98-110 lbs.)—Good-choice	4.75@ 5.85	.....	4.75@ 5.85	.....	.....

YEARLING WETHERS:

(90-110 lbs.)—Good-choice	4.00@ 5.00	4.00@ 4.75	3.75@ 4.25	3.75@ 4.25	3.75@ 4.50
Medium	3.00@ 4.00	3.25@ 4.00	3.00@ 3.75	3.00@ 3.75	3.00@ 3.75

EWES:

(90-110 lbs.)—Good-choice	2.50@ 3.00	2.00@ 2.75	2.25@ 2.75	1.75@ 2.00	2.00@ 2.50
(120-150 lbs.)—Good-choice	2.00@ 2.85	1.75@ 2.50	2.00@ 2.50	1.50@ 2.50	1.50@ 2.25
(All weights)—Com-med.	1.25@ 2.50	1.00@ 2.00	1.00@ 2.25	1.00@ 1.75	1.00@ 2.00

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 16 centers for the week ended March 4, 1933, with comparisons.

CATTLE.	Week ended Mar. 4.	Prev. week.	Cor. 1932.
Chicago	20,941	23,920	23,724
Kansas City	17,350	18,554	12,305
Omaha	13,752	15,220	14,208
East St. Louis	13,537	10,890	10,890
St. Joseph	5,970	5,990	5,941
St. Paul	6,256	7,239	6,062
Wichita	2,045	1,891	1,599
Fort Worth	8,898	8,354	4,603
Philadelphia	2,118	1,899	1,534
New York & Jersey City	1,346	1,306	1,333
Oklahoma City	7,859	8,280	8,065
Cincinnati	3,681	4,428	2,960
Denver	2,164	3,143	3,495
St. Paul	978	1,301	1,301
Milwaukee	8,491	10,105	.....
Total	113,271	123,183	98,038

HOGS.

Chicago	101,150	101,427	97,155
Kansas City	33,452	39,845	65,333
Omaha	40,770	45,614	39,824
East St. Louis	37,087	32,682	42,745
St. Joseph	18,642	22,220	20,778
St. Paul	31,824	30,610	25,033
Wichita	9,064	9,880	13,075
Fort Worth	7,885	6,500	11,091
Philadelphia	19,807	18,223	18,128
Indianapolis	13,459	13,180	19,992
New York & Jersey City	48,636	44,407	49,661
Oklahoma City	9,193	8,885	12,439
Cincinnati	16,620	18,754	20,106

Denver	6,908	7,759	9,788
St. Paul	23,286	24,196	.....
Milwaukee	8,313	8,445	.....
Total	445,856	432,439	445,148

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 4, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

## CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,613	1,312	7,637	
Swift & Co.	3,341	802	13,359	
Morris & Co.	1,370		5,922	
Wilson & Co.	1,990	1,507	6,236	
Anglo-Am. Prov. Co.	1,031			
G. H. Hammond Co.	1,883	463		
Libby, McNeill & Libby	490			
Shippers	8,764	12,691	20,892	
Others	6,621	32,462	16,533	

Brennan Pkg. Co., 3,875 hogs; Independent Pkg. Co., 316 hogs; Boyd, Lunham & Co., 141 hogs; Hygrade Food Products Corp., 2,985 hogs; Agar Pkg. Co., 2,053 hogs.

Total: 29,110 cattle, 6,555 calves, 58,607 hogs, 70,590 sheep.

Not including 586 cattle, 709 calves, 54,724 hogs and 12,400 sheep bought direct.

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,184	2,276	4,869	
Cudahy Pkg. Co.	2,322	1,656	6,094	
Morris & Co.	1,977	1,595	3,834	
Swift & Co.	2,271	7,636	5,897	
Wilson & Co.	2,431	1,964	5,743	
Independent Pkg. Co.		268		
Jos. Baum Pkg. Co.	506		15	
Others	5,609	4,779	9,113	

Total: 17,359 cattle, 20,204 calves, 35,565 hogs.

## OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,593	14,278	6,954	
Cudahy Pkg. Co.	3,670	9,907	9,343	
Dold Pkg. Co.	714	5,412		
Morris & Co.	1,768	388	3,508	
Swift & Co.	3,615	7,782	10,290	
Others		16,881		

Eagle Pkg. Co., 4 cattle; Geo. Hoffman Pkg. Co., 39 cattle; Gt. Omaha Pkg. Co., 31 cattle; Omaha Pkg. Co., 80 cattle; J. Roth & Sons, 21 cattle; So. Omaha Pkg. Co., 39 cattle; Lincoln Pkg. Co., 208 cattle; Nagle Pkg. Co., 54 cattle; Sinclair Pkg. Co., 402 cattle; Wilson & Co., 138 cattle.

Total: 14,367 cattle and calves; 53,748 hogs; 30,393 sheep.

## EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,857	1,411	5,337	1,323
Swift & Co.	1,836	2,041	4,654	1,525
Morris & Co.	779	547		189
Hunter Pkg. Co.	1,223		5,037	876
Hell Pkg. Co.			2,018	
Krey Pkg. Co.			3,585	
Circle Pkg. Co.			197	
Shippers	1,510	3,539	13,918	997
Others	3,369	444	16,209	1,196

Total: 10,604 cattle, 7,932 calves, 50,975 hogs, 6,106 sheep.

Not including 2,205 cattle, 2,578 calves, 50,430 hogs and 1,292 sheep bought direct.

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,062	870	9,789	13,501
Armour and Co.	2,641	506	6,923	8,214
Others	792	24	3,131	1,981

Total: 5,495 cattle, 1,100 calves, 19,843 hogs, 23,696 sheep.

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,121	114	12,059	4,622
Armour and Co.	2,063	114	12,290	4,684
Swift & Co.	1,612	121	7,220	2,060
Shippers	1,177	7	6,396	942
Others	191	9	48	

Total: 7,064 cattle, 305 calves, 38,013 hogs, 13,247 sheep.

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,441	306	4,403	791
Wilson & Co.	1,370	307	4,376	823
Others	100	58	384	

Total: 2,920 cattle, 731 calves, 9,163 hogs, 1,619 sheep.

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	952	357	3,790	5,451
Dold Pkg. Co.	502	20	2,672	70
Wichita D. B. Co.	9			
Dunn-Osterling	84			
Fred Dold & Sons	97		465	2
Sunflower Pkg. Co.	24		51	

Total: 1,668 cattle, 377 calves, 6,917 hogs, 5,523 sheep.

Not including 2,116 hogs bought direct.

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	590	112	1,764	17,546
Armour and Co.	825	147	1,526	11,465
Others	1,203	204	2,426	4,515

Total: 2,618 cattle, 463 calves, 5,716 hogs, 33,526 sheep.

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,765	3,850	9,319	5,197
Cudahy Pkg. Co.	270	785		
Swift & Co.	4,041	5,958	13,967	9,780
United Pkg. Co.	1,415	87		
Others	944	22	14,967	2,900

Total: 9,435 cattle, 10,711 calves, 38,253 hogs, 17,886 sheep.

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,888	7,848	7,098	424
U. D. B. Co., N. Y.	17			
The Layton Co.			288	
R. Gunz & Co.			72	8
Armour & Co., Mil.	702	3,934		
N.Y.B.D.M. Co., N.Y.	20			
Corkran, Hill, Balt.			384	
Shippers	353	288	213	149
Others				

Total: 3,116 cattle, 12,110 calves, 8,701 hogs, 585 sheep.

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
King & Co.	1,171	963	9,053	1,186
Armour and Co.	689	104	1,834	
Hilgemeler Bros.	5		927	
Brown Bros.	58	25	164	
Riverview Pkg. Co.	6		36	
Schussler Pkg. Co.	12		221	
Meier Pkg. Co.	77	4	234	
Indiana Prov. Co.	33	18	161	3
Maass-Hartman Co.	19	10		
Art Wabnitz	19	76		77
Hoosier Abt. Co.	12			
Shippers	702	1,235	10,332	3,022
Others	274	87	248	43

Total: 3,077 cattle, 2,422 calves, 23,010 hogs, 5,232 sheep.

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons				80
Ideal Pkg. Co.	6		490	
E. Kahn's Sons Co.	785	229	6,083	1,920
Kroger G. & B. Co.	47	230	1,798	
J. Lorey Pkg. Co.	13		3,217	
H. H. Meyer Pkg. Co.	12			
A. Sander Pkg. Co.	5		146	
J. Schlacter's Sons	69	127		69
J. & F. Schroth Co.	11		3,180	
John F. Stegner	205	212		
Shippers	607	927	1,893	
Others	894	453	435	294

Total: 2,037 cattle, 1,918 calves, 17,403 hogs, 2,323 sheep.

Not including 612 cattle, 79 calves, 5,067 hogs and 1,748 sheep bought direct.

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended March 4, 1933, with comparisons:

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	29,110	35,407	33,583	
Kansas City	17,359	18,554	12,670	
Omaha	14,367	14,427	13,724	
East St. Louis	10,604	8,915	11,962	
St. Joseph	5,495	5,471	5,897	
Sioux City	7,064	7,900	5,710	
Oklahoma City	2,920	3,446	2,291	
Wichita	1,668	1,657	1,307	
Denver	2,618	2,442	2,895	
St. Paul	9,435	10,638	3,183	
Milwaukee	3,116	3,386	1,794	
Indianapolis	3,077	4,114	3,841	
Cincinnati	2,037	2,574	2,740	

Total: 108,879 cattle, 119,311 calves, 105,597 hogs.

## HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	58,607	47,702	111,283	
Kansas City	20,458	23,674	28,570	
Omaha	33,743	23,384	38,481	
East St. Louis	50,975	51,082	58,155	
St. Joseph	19,843	28,552	29,582	
Sioux City	18,843	42,252	32,569	
Oklahoma City	9,163	8,885	11,942	
Wichita	6,027	6,880	5,809	
Denver	5,716	6,951	10,885	
St. Paul	38,253	40,470	59,204	
Milwaukee	8,701	8,467	10,417	
Indianapolis	23,010	22,881	25,870	
Cincinnati	17,403	15,295	17,309	

Total: 350,553 cattle, 318,259 calves, 454,582 hogs.

## SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	70,590	87,605	53,017	
Kansas City	35,565	32,767	28,458	
Omaha	30,393	18,010	33,657	
East St. Louis	6,106	9,069	6,351	
St. Joseph	23,696	21,443	23,358	
Sioux City	13,247	14,760	10,805	
Oklahoma City	1,619	1,615	1,135	
Wichita	5,523	5,710	3,108	
Denver	33,526	21,351	32,146	
St. Paul	17,886	17,210	13,487	
Milwaukee	585	715	713	
Indianapolis	5,232	5,519	10,801	
Cincinnati	2,323	2,113	6,342	

Total: 246,272 cattle, 234,877 calves, 225,376 hogs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative weeks are reported as follows:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 27	10,767	1,073	36,229	22,071
Tues., Feb. 28	6,064	2,384	21,198	16,059
Wed., March 1	7,276	1,521	15,451	7,188
Thurs., March 2	4,724	1,960	16,938	14,941
Fri., March 3	1,578	434	14,967	9,175
Sat., March 4	200	100	8,500	6,000

Total this week: 30,409 cattle, 7,352 calves, 112,983 hogs, 75,132 sheep.

Previous week: 35,763 cattle, 5,435 calves, 122,839 hogs, 82,879 sheep.

Year ago: 35,783 cattle, 7,708 calves, 116,928 hogs, 87,297 sheep.

Two years ago: 37,630 cattle, 8,763 calves, 134,462 hogs, 90,105 sheep.

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 27	2,580	125	4,215	4,621
Tues., Feb. 28	1,570	112	2,423	5,545
Wed., March 1	2,872	108	1,077	2,635
Thurs., March 2	1,259	147	1,888	4,442
Fri., March 3	394	8	2,556	5,610
Sat., March 4	100		500	2,000

Total this week: 8,775 cattle, 500 calves, 12,530 hogs, 22,932 sheep.

Previous week: 11,762 cattle, 300 calves, 19,228 hogs, 32,136 sheep.

Year ago: 10,894 cattle, 505 calves, 22,254 hogs, 31,611 sheep.

Two years ago: 11,799 cattle, 461 calves, 28,995 hogs, 30,096 sheep.

Total receipts for month and year to March 4, with comparisons:

	February—	1933.	1932.	1933.	1932.
Cattle	13,578	20,216	305,690	387,277	
Calves	3,915	5,801	61,012	79,818	
Hogs	55,556	64,697	1,278,650	1,078,587	
Sheep	37,002	35,086	742,040	805,942	

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
Week ended Mar. 4	\$4.85	\$3.50	\$2.25	\$5.45	
Previous week	4.70	3.40	2.30	5.35	

1932: 4.25 cattle, 4.15 calves, 2.85 hogs, 6.15 sheep.

1931: 8.35 cattle, 7.10 calves, 4.10 hogs, 8.00 sheep.

1930: 12.25 cattle, 10.80 calves, 5.00 hogs, 10.45 sheep.

1929: 12.80 cattle, 10.85 calves, 7.25 hogs, 16.45 sheep.

1928: 13.15 cattle, 8.10 calves, 8.75 hogs, 15.75 sheep.

Av. 1928-32: \$10.45 cattle, \$8.20 calves, \$5.00 hogs, \$11.35 sheep.

## SUPPLIES FOR CHICAGO PACKERS.

Net supplies of



# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—Trading in the packer hide market has been almost at a standstill most of the week, due to difficulties in the credit situation. The lack of cash funds deterred buying, while sellers, on the other hand, are not disposed to offer hides on any definite basis pending the opening of the banks.

At the close of last week, the local small packer association sold a car Mar. heavy native cows at 4c, car Mar. branded cows at 4c, both steady; also car Mar. native steers at 4½c, car Mar. Colorados 4½c, and one car Mar. and two cars Feb. light native cows at 4½c, all ¼c advance, part tanner business and part to Exchange traders.

There has been a somewhat under-cover demand for hides from Exchange interests during the week, supposedly to cover short positions. Late this week 6c was reported bid by Exchange traders for light native cows, although confirmation lacking.

Most packers have not been inclined to sell hides, being well sold up to last week. However, one packer mid-week sold three cars native steers at 5½c, one car butt branded steers 5½c, and one car heavy native cows at 5c, presumably to a dealer. These prices are a full cent advance, and late this week bids of 5½c were reported from tanners for light native cows; it was also reported that native steers could be sold at 5½c. However, packers are not offering hides until business resumes. Meanwhile the market is quoted nominally on the basis of 5½c bid for light cows.

**SMALL PACKER HIDES**—Local small packers were fairly well sold up to March 1st in earlier trading. Last business on local Feb. trimmed hides was at 4½c for under 43-lb. natives, and 4c for heavy natives and all branded hides. However, market quoted nominally around a cent higher, pending establishment of prices.

Last trading in Pacific Coast market, previous week, was at 3c, flat, for Jan.-Feb. steers and cows, f.o.b. shipping points; trading awaited to re-establish market.

**FOREIGN WET SALTED HIDES**—The South American market was moderately active this week. Prices advanced moderately, measured on the basis of Argentine gold, with last sales \$1.37½ over trading price late last week, or around ¾c higher at New York, figured on the same exchange basis as previous week. One lot of 4,000 LaPlatas sold to Germany early at \$17.87½ Argentine gold, as against \$17.62½ late previous week; later, 2,000 LaPlatas sold at \$18.00, and 4,000 Uruguay Nationals at \$21.00; 4,000 LaBlancas and 4,000 LaPlatas sold to Germany at \$18.25; final sale was 4,000 Anglos to a U. S. buyer, understood representing Exchange traders, at \$19.00.

**COUNTRY HIDES**—Trading in country hides was at a standstill all week. No offerings were reported and apparently no serious attempt was made by buyers and sellers to get together on prices. The market is expected to open up higher, but the extent of the advance is unknown at present. Last

trading prices were 3¼@4c for all-weights, 3¼@3½c nom. for heavy steers and cows, 4c for buff weights, 4½c for extremes, 2¼@2½c nom. for bulls, and 2¼@3c, flat, for all-weight branded. Holders talk 5@5½c for extremes in a nominal way.

**CALFSKINS**—One packer sold 2,000 Feb. calfskins this week at 7½c for St. Pauls and 7c for River points; this represents an advance of a half to a full cent over last trading prices by another packer, which were at 7½c for heavies and 6½c for lights. One packer reported still holding Feb. light calf and another packer part of Feb. production. Some quoting market 9c, nom. for northern heavies, 8½c for River points.

Chicago city calfskins last sold at 6c for 8/10-lb. and 6½@6¾c for 10/15-lb.; outside cities, 8/15-lb., were quoted at that time 6¼@6½c, mixed cities and countries about 5½c, straight countries 4½c last paid. However, no offerings of city calf reported and trading awaited to establish prices.

**KIPSKINS**—Last trading in Feb. packer kipskins was at 7c for northern natives, 6c for northern over-weights, and 5c for branded; southern a cent less. One packer still reported holding Feb. kipskins, and market quoted in a nominal way around a cent higher.

Last sale of Chicago city kipskins was at 6¼c, previous week; at that time, outside cities were quoted around 6c, mixed cities and countries 5@5½c, straight countries about 4½c. Market nominally higher, with trading awaited to establish prices.

Packer regular slunks last sold at 37½@40c, with hairless around 30c for No. 1's.

**HORSEHIDES**—Market firmer on horsehides; fairly good city renderers last quoted around \$1.90@2.00, with best up to \$2.25, and mixed city and country lots \$1.75@1.90.

**SHEEPSKINS**—Dry pelts last quoted nominally 5½@7c for full wools. Packer shearlings last sold at 40c for No. 1's, 30c for No. 2's, and 17½@20c for fresh clips; production very light and a fair demand. Last trading prices are hardly a criterion of the market at present, pending some trading to establish prices. The same is true of pickled skins, which last sold at \$1.25 per doz. for Feb. and Mar. skins at Chicago. Outside small packer lamb pelts around 50c, nom.

## New York.

**PACKER HIDES**—Market quiet and at a standstill. Feb. hides had been sold earlier at 4½c for native and butt branded steers and 4c for Colorados. Trading awaited to establish market, which is quoted nominally around a cent higher.

**COUNTRY HIDES**—Country market practically shut down. Hides are not offered and prices are talked in a nominal way around 5½c for extremes and 4½c for buff weights.

**CALFSKINS**—Last trading in packer calfskins was at 57½c for 5-7's, 75c for 7-9's, and \$1.20 for 9-12's; collectors' skins last sold at 52½c, 65c, and \$1.10. No trading reported and strong demand expected when trading resumes, with correspondingly better prices.

## N. Y. HIDE EXCHANGE FUTURES.

The Hide Exchange, as well as all other commodity exchanges, was closed on Saturday, March 4th, for the period of the emergency.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended March 4, 1933, were 5,069,000 lbs.; previous week, 3,497,000 lbs.; same week last year, 4,041,000 lbs.; from January 1 to March 4 this year, 38,831,000 lbs.; same period a year ago, 34,787,000 lbs.

Shipments of hides from Chicago for the week ended March 4, 1933, were 4,159,000 lbs.; previous week, 2,917,000 lbs.; same week last year, 2,805,000 lbs.; from January 1 to March 4 this year, 39,804,000 lbs.; same period a year ago, 42,188,000 lbs.

## ARGENTINE BEEF SITUATION.

Prime cattle are reported to be plentiful in Argentina with packinghouses purchasing only the best. Prices paid for prime beef fell during 1932 until after the requirements of the Ottawa awards permitted the packinghouses to make an advance. Frigorifico slaughtering of both cattle and sheep for the year were only slightly under those of 1931 but the slaughter of hogs was 10 per cent higher. Tallow and fat exports during the year amounted to 63,843 metric tons compared with 60,752 metric tons in 1931. Exports of sausage casings in the two periods were 7,589 tons and 7,591 tons respectively.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended March 10, 1933, with comparisons, are reported as follows:

PACKER HIDES.		Cor. week, 1932.	
	Week ended Mar. 10.	Prev. week.	
Spr. nat. ....	5¼ @ 6n	4¼ @ 5n	7½ @ 8n
Hvy. nat. str. ....	5¼ @ 6n	4¼ @ 5n	6½ @ 7n
Hvy. Tex. str. ....	5¼ @ 6n	4¼ @ 5n	6½ @ 7n
Hvy. butt brnd'd str. ....	5¼ @ 6n	4¼ @ 5n	6½ @ 7n
Hvy. Co. str. ....	5n	4	6
Ex-light Tex. str. ....	5n	4	5½
Brnd'd cows. ....	5n	4	5½b
Hvy. nat. cows ....	5	4	5½
Li. nat. cows ....	5¼b	4¼	6b
Nat. bulls ....	4	3½	3¾
Brnd'd bulls. ....	3¼ @ 4n	3n	3¼
Calfskins ....	8 @ 9n	7 @ 8½n	7½ @ 8½
Kips, nat. ....	7 @ 8n	7	7½
Kips, ov-wt. ....	6 @ 7n	6	7
Kips, brnd'd. ....	5 @ 6n	5	6
Slunks, reg. ....	37½ @ 40	37½ @ 40	40
Slunks, hris. ....	30 @ 35	30	25 @ 30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.		Cor. week, 1932.	
	Week ended Mar. 10.	Prev. week.	
Nat. all-wts. ....	5¼n 4	4¼ 5½ @ 6	5½ @ 6
Branded ....	5n	4	5
Nat. bulls ....	4n	3½	3¾
Brnd'd bulls. ....	3½n	3	3¼
Calfskins ....	8½ @ 7½n	6 @ 6½b	6¾ @ 7n
Kips ....	6½ @ 7½n	6	7n
Slunks, reg. ....	35	35	30 @ 35n
Slunks, hris. ....	25	25	15

COUNTRY HIDES.		Cor. week, 1932.	
	Week ended Mar. 10.	Prev. week.	
Hvy. steers. ....	3¼ @ 4n	3¼ @ 3¾	4 @ 4½
Hvy. cows ....	3¼ @ 4n	3¼ @ 3¾	4 @ 4½
Bulls ....	4 @ 4½n	4 @ 4½	5 @ 5½
Extremes ....	5 @ 5½n	4¼ @ 4¾	5¼ @ 6
Bulls ....	2½ @ 3n	2¼ @ 2½	2½ @ 3
Calfskins ....	5n	4¼	5½n
Kips ....	5n	4¼	5½ @ 6n
Light calf. ....	25 @ 30n	25 @ 30n	25 @ 30n
Deacons ....	25 @ 30n	25 @ 30n	25 @ 30n
Slunks, reg. ....	30n	30n	10 @ 15n
Slunks, hris. ....	5n	5n	5n
Horsehides ....	1.75 @ 2.25	1.65 @ 2.00	1.25 @ 2.25

SHEEPSKINS.		Cor. week, 1932.	
	Week ended Mar. 10.	Prev. week.	
Pkr. lambs. ....	.....	.....	.....
Sm. pkr. ....	.....	.....	.....
Pkr. shearings. ....	40n	40	25
Dry pelts ....	5¼ @ 7	5¼ @ 7	8½ @ 9

# Chicago Section

Henry Cohn, president of the Automatic Linker, Inc., New York City, was in Chicago several days this week on business.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 15,329 cattle, 2,483 calves, 24,776 hogs, 27,116 sheep.

Horace M. Wigney, manager of Safety Refrigeration, Inc., manufacturers and operators of mechanically-cooled refrigerator cars, New York City, was a business visitor in the city this week.

W. S. Renfro, Armour and Company plant manager at Oklahoma City, has been transferred to managership of the firm's St. Louis, Mo., plant. E. E. Evans of Chicago succeeds Renfro at Oklahoma City.

Provision shipments from Chicago for the week ended March 4, 1933, with comparisons, were as follows:

	Week Mar. 4.	Previous week.	Same week, '32.
Cured meats, lbs. . . . .	17,205,000	16,149,000	10,402,000
Fresh meats, lbs. . . . .	37,809,000	36,213,000	41,577,000
Lard, lbs. . . . .	6,734,000	7,751,000	6,303,000

Harry Manaster, president of Harry Manaster & Brother, meat packers, suffered painful injuries this week while on a motor trip in northern Indiana. He was taken ill and alighted from the car, only to faint and strike his head on a wheel hub. He was taken to a hospital in Gary. Last reports were that he was recovering rapidly.

J. E. Wagner, treasurer of the Cudahy Packing Co., made a quick trip from Cuba this week as a result of the financial situation. He flew there on business, and on his arrival found a message urging his immediate return. He left on the next plane for the States. "I didn't even get a chance to drink a glass of beer," he said.

## DOMESTIC ALLOTMENT PLAN.

(Continued from page 20.)

vanced by the advocates of the bill is that the meat packer will be able to recover the tax on that portion of his output which he exports. In this way, it is argued, he will be able to secure abroad a part of the market which he might lose at home.

"It must be remembered, however, that the export situation has changed considerably in recent years. Before the war, about 15 per cent of the hog products were exported. At present, the exports are only about 5 per cent. In 1932 only 1.1 per cent of the entire output of pork was sold abroad; whereas 22.9 per cent of the lard production

was exported. This makes a combined figure of 5.4 per cent of exports of hog products.

### Export Situation Is Changed.

"The lard formerly went in large quantities to England, Germany and Cuba. The situation there has now been greatly modified. England has imposed both a duty on lard and a quota on other hog products which is just about to be diminished.

"In Germany, as in some other Continental countries, the chief obstacles to the extension of the export market are tremendous duty on lard, just imposed, and the monetary situation. For the German exchange quota rigidly limits the number of dollars into which marks may be converted. Finally, Cuba has recently increased the import duties on lard and other fats. Moreover, throughout the world the increasing depression has reduced the purchasing power of the community. Above all, in the present state of international relations, any endeavor on our part artificially to increase the export of hog products would be apt to invite certain retaliation.

"It is obvious, therefore, that any independent or isolated action of our own cannot be expected to afford a relief in the export situation.

### Higher Tax on Pork.

"A tax of three cents a pound on live hogs is equivalent to almost four and a half cents a pound on hog products, because only about 70 per cent of the hog consists of pork and lard. It is not likely that four and a half cents could be added to the price of all products. It is inconceivable, for instance, that trimmings could stand such a price addition. It is even very unlikely that lard could stand any such addition in view of the competition of other shortenings, like cottonseed oil.

"The selected pork products would have to stand the brunt of the increase. The price of pork loins, for instance, might go up and would indeed have to go up to perhaps double the present figure. But this could happen, in view of the existing state of the demand, only in case the supply is materially reduced.

"What are the prospects, however, of any reduction in output?

### Can Production Be Controlled?

"The administrative provisions of the bill are so vague, and the opportunities for fraud so inviting, that any strict application of the law is exceedingly unlikely. In the case of hogs, however, more definite proof of a reduction of shipment is demanded.

"Even here, however, the administrative provisions are defective. While the farmer may ship less hogs to mar-

ket by railway or truck, it will be almost impossible to show that he has not been selling more hogs locally or on the farm, either openly or surreptitiously. It is almost impossible for adequate inspection or other administrative guarantees calculated to control the actual number of hogs littered on each farm. The farmer is just as likely as not to compensate for his reduction of hog shipments on which he receives certificates by a more than proportionate increase of his hog output on which he receives no certificate.

"But even on the assumption that his total output of hogs diminishes, it does not follow that the price of corn will rise. On the contrary, if he feeds less corn to a reduced number of hogs, he is apt to feed more corn to his other live stock or to have more corn to sell off the farm.

"And even if these results do not ensue, and if he reduces his acreage of corn, what is there to prevent his utilizing this acreage for other agricultural products, thus leading, through an increase in their production, to a diminution of price? Will the net result constitute any real advantage to the farmer?

"The increased price which the packer will have to charge for his pork will, in the face of the present conditions of unemployment and the great reduction in the purchasing power of the poorer consumer, result in the increased use of substitutes.

"The packer's fear of suffering a decrease of demand will lead him to diminish his purchases. Inasmuch as there is no cause at work leading to any immediate diminution in the receipt of hogs, the combined effect of market conditions will obviously be to lower the price of hogs.

### Ultimate Effects Are Clear.

"The ultimate effects of the measure, although somewhat more difficult to disentangle, are nevertheless fairly clear. If the tax is passed on in whole or in part, it will constitute a burden on the consumer and tend to reduce his consumption of meat and to lower his standard of life.

"Whether this burden on the community in general is compensated by the benefits to the farmer is problematical. If the corn farmer receives the entire amount of the certificate, he will be apt, despite the reduction in the official tonnage of his products, to increase the output of hogs to be disposed of in more or less devious ways. The resultant lowering of the price of hogs would take up, to that extent, a part of what he receives in the way of allotment certificates.

"Even if there is no such increase in the output of hogs, the fact that the



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hogs represent less than half the production of corn leads to the likelihood that the farmer will produce more corn, thus contributing to a fall in its price. If, however, by any chance he should produce less corn, there is no reason why he should reduce his acreage and why he should not augment the output of his other agricultural products, thus contributing to a reduction in their price.

**Will Cost Consumer More.**

"In other words, the ultimate consequences will be higher prices to the consumer, an unsatisfactory hog market, and either lower prices or not proportionately increased returns to the producers as a whole. The net result will therefore be a diminution of the social income.

"With the underlying aim of the allotment bill, there can only be the greatest sympathy. The plight of the American farmer is universally recognized. If higher prices could be secured for his produce, everyone would be delighted. For it would not only enable him to make a good living but it would, by increasing his purchasing power, at once react upon the prosperity of business in general.

"In the discussion of the allotment bill not a few of its proponents have asked: If the allotment bill will not solve the problem, what will? It is easy to criticize, it is difficult to construct. We have tried one measure after another and have failed. The emergency is so great that we ought not to reject anything that promises the slightest success.

**What Is the Real Trouble?**

"This argument, however, is essentially weak. What is needed is a diagnosis of the real trouble.

"This is not difficult. The farmer's difficulty results from a combination of high costs and low prices.

"The high costs are due primarily to interest and to taxes. The interest is payable on debts contracted for the purchase of land during the period of inflation. The only remedy for this is a temporary alleviation of the burden through an extension of credit until such time when conditions improve and land values again rise. The burden of taxes has become acute because the local property tax is levied on property, although like all taxes, payable out of income. The remedy here consists in such a change in the entire tax system as is involved in a coordination of Federal, State and local revenues

with a resulting equalization of the burden.

"On the other hand, the low prices are due to world-wide causes. These cannot possibly be overcome by isolated or independent action. Apart from the factors making for low prices in general such as the currency conditions, the obstacles to international trade and the like, the special causes which are responsible for low agricultural prices are the cumulative surpluses of agricultural products.

"It is a fact that there are some such surpluses, although in the case of pork stocks are smaller than they were last year. These cumulative surpluses can respond only to a movement for reduction of output, to be brought about largely through the abandonment of the high-cost of marginal farms that were brought into being during the period of the war.

"No effective effort has yet been made to limit production in this country and no measure without such a provision can accomplish the desired result. But isolated action, even if successful, would still be inadequate, inasmuch as it is a matter of world prices, the reduction must be a concerted and international action.

**The Only Possible Escape.**

"Thus we are led again by a devious route to the only possible escape from our troubles. The evil is international in origin, the remedy must be international in scope. We must be willing to look at the situation from the broadest possible point of view. It is a problem of international production, of international demand or purchasing power, of international trade and of international money.

"Moreover, international economics is bound up with international politics. Until we get ready—and not only we but the rest of the world—to abandon our ideas of exaggerated nationalism, until we are willing to consider, in the broadest possible way, not only the problem of allied debts but the much greater problem of international comity and of international concert, we shall never lay even the foundations of renewed prosperity for the farmer.

"Domestic legislation must be in harmony with and not at cross purposes to international life. The sooner we realize the bad business involved in an exaggerated national selfishness, the more quickly we shall be contributing not only to the world welfare, but to our own welfare."

**MICKELBERRY ANNUAL REPORT.**

Mickelberry's Food Products Co. reports a consolidated net income of \$33,558 for 1932, after all charges including depreciation and federal taxes. This compares with a net income of \$150,373 in 1931. Current assets are listed at \$155,788, including cash of \$37,730, against current liabilities of \$70,694. The profit and loss surplus at the end of 1932 totaled \$242,632, compared with \$349,126 last year. At the annual meeting all directors were re-elected.

**PACKER AND FOOD STOCKS.**

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, March 4, 1933,\* or nearest previous date, with number of shares dealt in during week, and closing prices, on March 8, 1933, or nearest previous date:

	Sales.		High.		Low.		—Close—	
	Week ended		Mar. 4.		Mar. 4.		Mar. 4.	
Amal. Leather...	800	5	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd. ....	800	5	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Amer. H. & L. ....	200	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd. ....	200	16	16	16	16	16	16	16
Amer. Stores...	100	31	31	31	31	31	31	31
Armour A. ....	850	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Do. B. ....	700	8	8	8	8	8	8	8
Do. Del. Pfd. ....	200	43 1/2	43 1/2	43 1/2	43 1/2	43 1/2	43 1/2	43 1/2
Barnett Leath. ....	100	47	47	47	47	47	47	47
Beechnut Pack. ....	100	47	47	47	47	47	47	47
Bohach H. C. ....	100	47	47	47	47	47	47	47
Do. Pfd. ....	100	47	47	47	47	47	47	47
Brennan Pack. ....	100	47	47	47	47	47	47	47
Do. Pfd. ....	100	47	47	47	47	47	47	47
Chick C. Oil. ....	200	6	5	5	5	5	5	5
Childs ....	200	2	2	2	2	2	2	2
Cudahy Pack. ....	100	47	47	47	47	47	47	47
First Nat. Sts. ....	1,000	44 1/2	44 1/2	44 1/2	44 1/2	44 1/2	44 1/2	44 1/2
Gen. Foods ....	15,300	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2
Gobel Co. ....	500	3	3	3	3	3	3	3
Gr. A&Pist Pfd. ....	40	121 1/2	121 1/2	121 1/2	121 1/2	121 1/2	121 1/2	121 1/2
Do. New ....	20	128 1/2	128 1/2	128 1/2	128 1/2	128 1/2	128 1/2	128 1/2
Hormel G. A. ....	200	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Hygrade Food. ....	200	15 1/2	15 1/2	15 1/2	15 1/2	15 1/2	15 1/2	15 1/2
Kroger G. & B. ....	6,500	15 1/2	15 1/2	15 1/2	15 1/2	15 1/2	15 1/2	15 1/2
Libby McNeill. ....	300	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
McMarr Stores. ....	100	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2
Mayer, Oscar. ....	100	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2
Mickelberry Co. ....	100	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2
M. & H. Pfd. ....	100	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2
Morrell & Co. ....	100	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Nat. Fd. Pd. A. ....	100	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Do. B. ....	100	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Nat. Leather. ....	100	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2
Nat. Tea ....	500	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2
Proc. & Camb. ....	7,500	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2
Do. Pr. Pfd. ....	30	98 1/2	98 1/2	98 1/2	98 1/2	98 1/2	98 1/2	98 1/2
Rath Pack. ....	100	16	16	16	16	16	16	16
Safeway Sts. ....	4,200	31	28	30 1/2	30 1/2	30 1/2	30 1/2	30 1/2
Do. 6% Pfd. ....	400	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2
Stahl Meyer. ....	400	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2
Swift & Co. ....	2,950	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2
Do. Intl. ....	2,450	14	13 1/2	14	14	14	14	14
Trans. Pork ....	100	10	10	10	10	10	10	10
U. S. Cold Stor. ....	100	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
U. S. Leather. ....	100	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Do. A. ....	1,300	6	4 1/2	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Do. Pr. Pfd. ....	100	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2
Wesson Oil. ....	500	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2
Do. Pfd. ....	700	40 1/2	40	40	40	40	40	40
Wilson & Co. ....	100	1	1	1	1	1	1	1
Do. A. ....	1,100	4 1/2	4 1/2	4 1/2	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd. ....	1,200	10 1/2	10	10 1/2	10 1/2	10 1/2	10 1/2	10 1/2

\*Stock markets closed since March 4; quotations above as of March 4.



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading Thursday,  
Mar. 9, 1933.

### REGULAR HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	9 1/2	9 1/2	10
10-12	8 1/2	8 1/2	9
12-14	8 1/2	8 1/2	8 1/2
14-16	8	7 1/2	8 1/2
10-16 range	8		

### BOILING HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18	7 1/2	7 1/2	8 1/4
18-20	7 1/2	7 1/2	8 1/4
20-22	7 1/2	7 1/2	8 1/4
16-22 range	7 1/2		

### SKINNED HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	8 1/2	8 1/2	9 1/4
12-14	8 1/2	8 1/2	8 1/2
14-16	8 1/2	8 1/2	8 1/2
16-18	8 1/2	8	8 1/2
18-20	8 1/2	8	8 1/2
20-22	7 1/2	7 1/2	8 1/4
22-24	7 1/2	7 1/2	
24-26	6 1/2	6 1/2	
26-28	6 1/2	6 1/2	
28-30	6 1/2	6 1/2	
30-35	6 1/2	6 1/2	

### PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	5 1/2	5	5 1/2
6-8	5	4 1/2	5 1/4
8-10	4 1/2	4 1/2	5 1/4
10-12	4 1/2	4 1/2	5 1/4
12-14	4 1/2	4 1/2	5 1/4

### BELLIES.

	Green Sq. Sds.	S.P.	Cured Dry Cured.
6-8	7 1/2	7 1/2	8 1/4
8-10	7 1/2	7 1/2	8 1/4
10-12	6 1/2	6 1/2	7
12-14	6 1/2	6 1/2	6 1/2
14-16	6	5 1/2	6
16-18	5 1/2	5 1/2	6

### D. S. BELLIES.

	Clear Standard.	Rib Fancy.
14-16	5 1/2	
16-18	5 1/2	
18-20	5 1/2	
20-22	5 1/2	
22-24	5	
24-26	5	
26-28	5	
28-30	5	
30-35	4 1/2	
35-40	4 1/2	
40-50	4 1/2	
50-60	4 1/2	

### D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	3 1/2	4
10-12	4	4 1/2
12-14	4 1/4	4 1/2
14-16	4 1/4	4 1/2
16-18	4 1/4	5
18-20	5 1/2	5 1/2
20-22	5 1/2	5 1/2

### OTHER D. S. MEATS.

Extra short clears	35-45	5a
Extra short ribs	35-45	5a
Regular plates	6-8	4
Clear plates	4-6	3 1/2
Jowl butts		3 1/2
Green square jowls		5
Green rough jowls		4 1/2

### LARD.

Prime steam, cash	4.87 1/2
Prime steam, loose	4.37 1/2
Refined, in export boxes—N. Y.	5.87 1/2
Neutral, in tierces	6.37 1/2
Raw leaf	4.37 1/2

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

## FUTURE PRICES.

SATURDAY, MARCH 4, 1933 TO FRIDAY,  
MARCH 10, 1933, INCLUSIVE.  
BOARD OF TRADE FUTURES MARKET  
CLOSED; NO QUOTATIONS.

## CANADIAN MEAT EXPORTS.

Exports of domestic livestock and meats during January, 1933, with comparisons are reported as follows by the Canadian Department of Agriculture:

	Jan., 1933.	Jan., 1932.
Cattle, No.	1,075	1,153
Calves, No.	6	564
Hogs, No.	2	7
Sheep, No.	37	172
Beef, lbs.	748,000	289,800
Bacon, lbs.	4,120,500	1,491,900
Pork, lbs.	922,400	474,100
Mutton, lbs.	38,500	19,700
Lard, lbs.	413,500	449,500
Lard compounds, lbs.	3,000	4,200

## CANADIAN STORAGE STOCKS.

Stocks of meats on hand in cold storage warehouses in Canada on Feb. 1, 1933, with comparisons, as reported by the Dominion Live Stock Branch:

	Feb. 1, 1933.	Feb. 1, 1932.	5-yr. av.
Beef	9,635,984	10,733,021	15,914,227
Veal	581,614	943,120	1,466,346
Pork	31,338,352	36,045,944	33,665,574
Mutton and lamb	4,009,264	7,401,712	6,147,947

## JAN. CANADIAN SLAUGHTERS.

Canadian inspected slaughter of livestock during January, 1933, with comparisons, are reported as follows by the Canadian Department of Agriculture:

	Jan., 1933.	Jan., 1932.
Cattle	50,321	47,875
Calves	20,235	17,305
Hogs	247,081	263,785
Sheep	48,576	48,272

## FREE FATTY ACIDS IN LARD.

What causes high free fatty acid content in lard? Holding fats in the tanks too long before rendering, especially if fats contain moisture, is one reason. There are others. "PORK PACKING," The National Provisioner's new book, tells how to keep free fatty acid content low.

## ANIMAL OILS.

Prime edible lard oil	@ 8
Headlight burning oil	@ 6 1/2
Prime winterstrained	@ 6 1/2
Extra winterstrained	@ 6 1/4
Extra lard oil	@ 6
Extra No. 1	@ 5 1/2
No. 1 lard oil	@ 5 1/2
No. 2 lard oil	@ 5 1/4
Acidless tallow oil	@ 5
20° C. T. neatsfoot oil	@ 2 1/4
Pure neatsfoot	@ 8 1/2
Special neatsfoot	@ 6 1/4
Extra neatsfoot	@ 6
No. 1 neatsfoot	@ 5 1/2

Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

## COOPERAGE.

Ash pork barrels, black iron hoops	\$1.25 @ 1.27 1/2
Oak pork barrels, black iron hoops	1.30 @ 1.32 1/2
Ash pork barrels, galv. iron hoops	1.37 1/2 @ 1.40
Oak pork barrels, galv. iron hoops	1.42 1/2 @ 1.45
White oak ham tierces	2.00 @ 2.02 1/2
Red oak lard tierces	1.65 @ 1.67 1/2
White oak lard tierces	1.75 @ 1.77 1/2

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended March 4, 1933:

HAMS AND SHOULDERS, INCLUDING  
WILTSHIRES.

	—Week ended—	Jan. 1, 1933 to Mar. 4,
	Mar. 4, 1933.	Mar. 4, 1933.
M lbs.	M lbs.	M lbs.
Total	355	494
To Belgium	30	32
United Kingdom	219	343
Other Europe		32
Cuba	98	74
Other countries	8	17

## BACON, INCLUDING CUMBERLANDS.

	1933.	1932.	1933.	1932.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	181	591	246	3,165
To Germany				727
United Kingdom			421	115
Other Europe			102	40
Cuba			5	147
Other countries			1	23

## PICKLED PORK.

	1933.	1932.	1933.	1932.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	190	124	109	2,008
To United Kingdom			45	9
Other Europe			28	7
Canada			20	39
Other countries			125	25

## LARD.

	1933.	1932.	1933.	1932.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	8,401	12,350	7,060	133,440
To Germany	1,597	5,444	1,513	44,569
Netherlands	681	714	60	11,681
United Kingdom	5,001	1,980	4,062	54,120
Other Europe			238	477
Cuba			268	1,367
Other countries			158	2,192

## TOTAL EXPORTS BY PORTS.

Week ended March 4, 1933.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total	355	181	190	8,401
Boston				855
Port Huron				1,336
Key West				28
New Orleans				398
New York				4,212
Philadelphia				374
Baltimore				792
Galveston				56

## DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.
Exported to:		
United Kingdom (total)	219	73
Liverpool		57
London		82
Glasgow		105
Other United Kingdom		5

## Exported to:

	Lard, M lbs.
Germany (total)	1,567
Hamburg	1,567

\*Corrected to January 31, 1933.

†Exports to Europe only.

## CURING MATERIALS.

	Bbls. Sacks.
Nitrite of soda, 1 c. l. Chicago	10 1/4
Saltwater, 25 bbl. lots, f.o.b. N. Y.	
Dbl. refined granulated	6 1/4
Small crystals	7 1/4
Medium crystals	7 1/4
Large crystals	8
Bbl. retd. gran. nitrate of soda	3 1/2
Less than 25 bbl. lots, 1/4c more.	
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago,	
bulk	\$6.80
Medium, carlots, per ton, f.o.b. Chicago,	
bulk	\$2.30
Rock, carlots, per ton, f.o.b. Chicago	\$7.70
Sugar—	
Raw sugar, 96 basis, f.o.b. New Or-	
leans	@ 3.00
Second sugar, 90 basis	None
Syrup testing, 63 to 65 combined su-	
crose and invert, New York	@ 38
Standard gran. f.o.b. refiners (2%)	@ 39.90
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%	@ 2.15
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	@ 3.05

## SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole. Ground.
Allspice	6 1/2 8
Cinnamon	12 16
Cloves	13 16
Coriander	5 6
Ginger	8 8
Mace, Banda	38 42
Nutmeg	9 10
Pepper, black	9 10
Pepper, Cayenne	30 30
Pepper, red	14 14
Pepper, white	10 1/2 12 1/2

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers—	Week ended Mar. 4, 1933.	Cor. week, 1932.
400-600	12 @ 12 1/4	15 @ 16
600-800	12 @ 12 1/4	14 1/2 @ 15
800-1000	9 1/2 @ 10	14 1/2 @ 15
Good native steers—		
400-600	10 @ 11	12 1/2 @ 13 1/4
600-800	9 1/2 @ 10 1/4	12 1/2 @ 13 1/4
800-1000	9 1/4 @ 8 3/4	12 1/2 @ 13 1/4
Medium steers—		
400-600	9 @ 9 3/4	10 1/2 @ 12 1/4
600-800	8 3/4 @ 9 1/2	10 1/2 @ 11 1/2
800-1000	7 1/2 @ 8	11 @ 11 1/2
Heifers, good, 400-600	9 1/4 @ 11 1/4	11 @ 11 1/2
Cows, 400-600	5 3/4 @ 7 1/2	6 1/2 @ 9
Hind quarters, choice	@ 17	@ 21 1/4
Fore quarters, choice	@ 10	@ 11

## Beef Cuts.

Steer loins, prime	@ 19	@ 35
Steer loins, No. 1	@ 17	@ 33
Steer loins, No. 2	@ 15	@ 28
Steer short loins, prime	@ 23	@ 47
Steer short loins, No. 1	@ 23	@ 45
Steer short loins, No. 2	@ 19	@ 33
Steer loin ends (hips)	@ 12	@ 21
Steer loin ends, No. 2	@ 12	@ 20
Cow loins	@ 9	@ 14
Cow short loins	@ 12	@ 15
Cow loin ends (hips)	@ 8	@ 13
Steer ribs, prime	@ 14	@ 20
Steer ribs, No. 1	@ 11	@ 16
Steer ribs, No. 2	@ 7	@ 8
Cow ribs, No. 2	@ 7	@ 8
Cow ribs, No. 3	@ 6 1/4	@ 7 1/4
Steer rounds, prime	@ 8	@ 11 1/4
Steer rounds, No. 1	@ 8 1/4	@ 11
Steer rounds, No. 2	@ 8	@ 10 1/4
Steer chucks, prime	@ 8	@ 9 1/4
Steer chucks, No. 1	@ 7	@ 8 1/4
Steer chucks, No. 2	@ 6 1/4	@ 8
Cow rounds	@ 7 1/4	@ 8 1/4
Cow chucks	@ 6 1/4	@ 7 1/4
Steer plates	@ 5	@ 7 1/4
Medium plates	@ 3	@ 3 1/4
Briskets, No. 1	@ 9	@ 13
Steer navel ends	@ 3	@ 4
Cow navel ends	@ 3 1/4	@ 3 1/4
Fore shanks	@ 4	@ 5
Hind shanks	@ 3	@ 4
Strip loins, No. 1, bbls.	@ 40	@ 48
Strip loins, No. 2	@ 25	@ 43
Striploin butts, No. 1	@ 16	@ 27
Striploin butts, No. 2	@ 11	@ 17
Beef tenderloins, No. 1	@ 40	@ 50
Beef tenderloins, No. 2	@ 35	@ 45
Rump butts	@ 12	@ 18
Flank steaks	@ 12	@ 18
Shoulder clods	@ 8	@ 9
Hanging tenderloins	@ 8 1/4	@ 9 1/4
Insides, green, 600 lb.	@ 10	@ 14
Outsides, green, 500 lb.	@ 8	@ 12 1/4
Knuckles, green, 500 lb.	@ 8 1/4	@ 9

## Beef Products.

Brains (per lb.)	@ 7	@ 8
Hearts	@ 4	@ 3 1/4
Tongues	@ 14	@ 16
Sweetbreads	@ 14	@ 18
Ox-tail, per lb.	@ 10	@ 12
Fresh tripe, H. C.	@ 4	@ 8
Fresh tripe, H. C.	@ 4	@ 8
Livers	@ 14	@ 17
Kidneys, per lb.	@ 8	@ 11

## Veal.

Choice carcass	@ 12	11 @ 12
Good carcass	@ 10	10 @ 10
Good saddles	@ 15	16 @ 17
Good racks	@ 9	@ 9
Medium racks	@ 6	@ 7

## Veal Products.

Brains, each	@ 8	@ 7
Sweetbreads	@ 30	@ 30
Calf livers	@ 30	@ 30

## Lamb.

Choice lambs	@ 14	@ 17
Medium lambs	@ 12	@ 15
Choice saddles	@ 16	@ 19
Medium saddles	@ 14	@ 17
Choice fores	@ 12	@ 15
Medium fores	@ 10	@ 12
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 9	@ 10
Lamb kidneys, per lb.	@ 25	@ 25

## Mutton.

Heavy sheep	@ 5	@ 6
Light sheep	@ 9	@ 9
Heavy saddles	@ 7	@ 8
Light saddles	@ 12	@ 12
Heavy fores	@ 3	@ 4
Light fores	@ 6	@ 6
Mutton leas	@ 12	@ 13
Mutton loins	@ 8	@ 8
Mutton stew	@ 4	@ 4
Sheep tongues, per lb.	@ 10	@ 10
Sheep heads, each	@ 8	@ 12

## Fresh Pork, etc.

Pork loins, 8@10 lbs. av.	@ 15	@ 15
Picnic shoulders	@ 7	@ 7 1/4
Skinned shoulders	@ 8	@ 8 1/4
Tenderloins	@ 28	@ 28
Spare ribs	@ 7 1/4	@ 7 1/4
Back fat	@ 7	@ 7
Boston butts	@ 10 1/4	@ 10 1/4
Boneless butts, cellar trim.	2 @ 4	@ 13
Hocks	@ 5 1/4	@ 5 1/4
Tails	@ 5	@ 5
Neck bones	@ 4	@ 3 1/4
Slip bones	@ 5	@ 5
Blade bones	@ 6	@ 6
Pigs' feet	@ 2 1/2	@ 2 1/2
Kidneys, per lb.	@ 4	@ 4
Livers	@ 4	@ 4
Brains	@ 6 1/4	@ 6 1/4
Ears	@ 3 1/4	@ 4 1/4
Snouts	@ 4	@ 5
Heads	@ 4	@ 5

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 16	@ 16
Country style sausage, fresh in link	@ 11	@ 11
Country style sausage, fresh in bulk	@ 11	@ 11
Country style pork sausage, smoked	@ 14	@ 14
Frankfurts in sheep casings	@ 14	@ 14
Frankfurts in hog casings	@ 14	@ 14
Bologna in beef buns, choice	@ 15	@ 15
Bologna in beef middles, choice	@ 15	@ 15
Liver sausage in beef rounds	@ 12	@ 12
Smoked liver sausage in hog buns	@ 13	@ 13
Liver sausage in hog buns	@ 13	@ 13
Head cheese	@ 15	@ 15
New England luncheon specialty	@ 17	@ 17
Mince luncheon specialty, choice	@ 15	@ 15
Tongue sausage	@ 17	@ 17
Blood sausage	@ 13	@ 13
Souse	@ 13	@ 13
Polish sausage	@ 14	@ 14

## DRY SAUSAGE.

Cervelat, choice, in hog buns	@ 25	@ 25
Thuringer cervelat	@ 15	@ 15
Farmer	@ 22	@ 22
Holsteiner	@ 20	@ 20
B. C. salami, choice	@ 35	@ 35
Milano salami, choice, in hog buns	@ 31	@ 31
B. C. salami, new condition	@ 26	@ 26
Prisena, choice, in hog middles	@ 23	@ 23
Genoa style salami	@ 23	@ 23
Pepperoni	@ 23	@ 23
Mortadella, new condition	@ 15	@ 15
Capicola	@ 32	@ 32
Italian style hams	@ 25	@ 25
Virginia hams	@ 32	@ 32

## SAUSAGE MATERIALS.

Regular pork trimmings	@ 4	@ 4
Special lean pork trimmings	@ 6	@ 6
Extra lean pork trimmings	@ 7	@ 7
Pork cheek meat	@ 5	@ 5
Pork hearts	@ 5	@ 5
Pork livers	@ 7	@ 7
Native boneless bull meat (heavy)	@ 7	@ 7
Boneless chucks	@ 6 1/4	@ 6 1/4
Shank meat	@ 6	@ 6
Beef trimmings	@ 5 1/4	@ 5 1/4
Beef cheeks (trimmings)	@ 3 1/2	@ 3 1/2
Dressed canners, 350 lbs. and up	@ 4	@ 4
Dressed cutter cows, 400 lbs. and up	@ 4 1/4	@ 4 1/4
Dr. bologna bulls, 600 lbs. and up	@ 5 1/4	@ 5 1/4
Beef tripe	@ 2	@ 2
Pork tongues, canner trim, S. P.	@ 3 1/4	@ 3 1/4

## SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 150 pack	.26	
Domestic rounds, 140 pack	.33	
Export rounds, wide	.45	
Export rounds, medium	.50	
Export rounds, narrow	.35	
No. 1 weasands	.12	
No. 2 weasands	.06 1/4	
No. 1 bungs	.12 1/2 @ 14	
No. 2 bungs	.07 1/4	
Middles, regular	1.35	
Middles, select wide, 2 @ 2 1/2 in. diameter	1.35	
Middles, select, extra wide, 2 1/2 in. and over	.210	
Dried bladders:		
12-15 in. wide, flat	.90	
10-12 in. wide, flat	.80	
8-10 in. wide, flat	.40	
6-8 in. wide, flat	.30 @ 35	
Hog casings:		
Narrow, per 100 yds.	1.65	
Narrow, special, per 100 yds.	1.35	
Medium, regular	.95	
Wide, per 100 yds.	.60	
Extra wide, per 100 yds.	.70	
Export bungs	.24	
Large prime bungs	.15	
Medium prime bungs	.11 1/4	
Small prime bungs	.5 @ 6 1/4	
Middles, per set	.20	
Stomachs	.08	

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$.42.50	
Large tins, 1 to crate	5.00	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	5.25	
Large tins, 1 to crate	6.00	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	4.50	
Large tins, 1 to crate	5.25	

## DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 5	
Clear bellies, 24@30 lbs.	@ 5 1/2	
Rib bellies, 18@20 lbs.	@ 4	
Pat backs, 10@12 lbs.	@ 3	
Pat backs, 14@16 lbs.	@ 4 1/4	
Regular plates	@ 4	
Butts	@ 3 1/2	

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 13 1/4	
Fancy skd. hams, 14@16 lbs.	@ 13 1/4	
Standard reg. hams, 14@16 lbs.	@ 12 1/4	
Picnics, 4@8 lbs.	@ 12 1/4	
Standard bacon, 6@8 lbs.	@ 12 1/4	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	@ 27	
Outsides, 5@9 lbs.	@ 22	
Knuckles, 5@9 lbs.	@ 22	
Cooked hams, choice, skin on, fattened	@ 18	
Cooked hams, choice, skinless, fattened	@ 18	
Cooked picnics, skin on, fattened	@ 10	
Cooked picnics, skinless, fattened	@ 10	
Cooked loin roll, smoked	@ 26	

## BARRELED PORK AND BEEF.

Mess pork, regular	@ 12.00	
Family back pork, 24 to 34 pieces	@ 13.00	
Family back pork, 35 to 45 pieces	@ 13.00	
Clear back pork, 40 to 50 pieces	@ 9.50	
Clear plate pork, 25 to 35 pieces	@ 9.50	
Brisket pork	@ 9.50	
Beef pork	@ 15.00	
Extra plate beef, 200 lb. bbls.	@ 16.00	

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00	
Honeycomb tripe, 200-lb. bbl.	15.00	
Pocket honeycomb tripe, 200-lb. bbl.	17.00	
Pork feet, 200-lb. bbl.	18.00	
Pork tongues, 200-lb. bbl.	23.00	
Lamb tongues, short cut, 200-lb. bbl.	25.00	

## OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 9 1/4	
Nut, 1-lb. cartons, f.o.b. Chicago	@ 7 1/4	
(30- and 60-lb. solid packed tubs, 1c per lb. less)		
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 9 1/4	
LARD.		
Prime steam, cash	@ 4.87 1/4	
Prime tallow, loose	@ 4.37 1/4	
Refined lard, tierces, f.o.b. Chicago	@ 5 1/4	
Kettle rendered, tierces, f.o.b. Chgo.	@ 6 1/4	
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 6 1/4	
Neutral, in tierces, f.o.b. Chicago	@ 6	
Compound, vegetable, tierces, c.a.f.	@ 6	

## OLEO OIL AND STEARINE.

Extra oleo oil	@ 5 1/4	
Prime No. 1 oleo oil	@ 5	
Prime No. 2 oleo oil	@ 4 1/4	
Prime No. 3 oleo oil	@ 3 1/4	
Prime oleo stearine, edible	@ 3 1/4	

## TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	3 @ 3 1/4	
Prime packers' tallow	2 1/2 @ 3	
No. 1 tallow, 10% f.f.a.	2 1/2 @ 2 1/2	
No. 2 tallow, 40% f.f.a.	2 1/2 @ 2 1/2	
Choice white grease	2 1/2 @ 2 1/2	
A-White grease	2 1/2 @ 2 1/2	
B-White grease, maximum 5% acid	2 1/2 @ 2 1/2	
Yellow grease, 10@15%	2 @ 2 1/4	
Brown grease, 40% f.f.a.	1 1/2 @ 1 1/2	

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.		
Valley points, prompt	@ 3 1/4	
White, deodorized, in bbls., f.o.b. Chgo.	7 1/4 @ 7 1/4	
Yellow, deodorized	7 1/4 @ 7 1/4	
Soap stock, 50% f.f.a., f.o.b.	@ 1 1/4	
Corn oil, in tanks, f.o.b. mills	3 1/4 @ 3 1/4	
Soya bean oil, f.o.b. mills	@ 3	
Cocconut oil, seller's tanks, f.o.b. coast	3 @ 3 1/4	
Refined in bbls., f.o.b. Chicago	6 1/4 @ 6 1/4	

# Retail Section

## Missionary Work for Meat

The Wisconsin lamb campaign gains momentum with each meeting, according to reports from various cities. The lamb merchandising demonstrations presented by E. L. Neubauer, specialist of the National Live Stock and Meat Board, and lectures on meat given by Prof. James Lacey of the University of Wisconsin, are arousing much interest among retailers, housewives, students and other groups. At Wisconsin Rapids 25 home economics students witnessed an afternoon demonstration. Approximately 300 persons turned out at Minboro and Verona, two towns not on the original schedule. There have

been heavy calls at all cities for meat literature and the cooperation of retailers, service clubs, schools and colleges is outstanding.

Immediately following the Wisconsin campaign the lamb program will be carried into the state of Indiana. Michigan City is the first city on the schedule. Others listed in order are South Bend, Mishawaka, Elkhart, Fort Wayne, Lafayette, Kokomo, Marion, Muncie, Anderson, Richmond, New Albany and Evansville. Approximately six weeks will be devoted to the state-wide effort in Indiana. The board is sponsoring the Indiana meetings, with Mr. Neubauer conducting the demonstrations

featuring new and attractive lamb cuts.

Arrangements have been completed for a state-wide meat campaign in the state of Ohio. The Ohio program will represent the cooperation of the National Live Stock and Meat Board and Ohio State University. Beginning March 17 meetings featured by demonstrations on beef and pork by Paul A. Goesser of the Board's staff will be held in twelve cities, ending on May 5. Representing the University on the programs will be Prof. R. O. Roth, who will give a series of meat lectures. The Ohio demonstrations will be presented before retail meat dealers, housewives, students and other groups.

During a recent month requests to the board for meat literature to list in their files came from libraries in 23 states, ranging from New York to California. This is just another opportunity of keeping the public informed about meat.

Interest in the schools of meat cookery sponsored by the National Live Stock and Meat Board is at high tide. In the four schools held thus far in the cities of Lincoln and Galesburg, Ill., Council Bluffs, Iowa, and Waukegan, Ill., approximately 28,000 housewives have attended. In each city the attendance is much greater than at any cooking school previously held. Beef, pork and lamb dishes are being featured by Miss Ruth Chambers, home economist of the board, who is in charge. The schools represent the cooperation of the board with leading newspapers in the respective cities.

The revised meat textbook of the National Live Stock and Meat Board, "Ten Lessons on Meat," is proving very popular. As the result of teachers having an opportunity to inspect the new book, orders were received in the month of February alone for 2,200 copies. These orders came from high schools in 40 states, Canada and the District of Columbia.

## Ways to Use Cuts of Smoked Ham

Profitable ways of using the three major cuts of smoked ham are being presented as one feature of this series of articles on modern pork cuts as introduced by the National Live Stock and Meat Board. Suggestions for using the butt have been given in previous articles. The suggestions here are for the center cut.

TWO WAYS TO USE CENTER CUTS OF SMOKED HAM.



Center cut section of smoked ham is used for baking and broiling. Cuts suitable for each method are illustrated below.

CENTER CUT HAM FOR BAKING.



CENTER CUT HAM SLICES.



Another way to use cuts of smoked ham next week.

## Retail Meat Prices

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores.

Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.			CHICAGO.		
	Mar. 1, 1933.	Mar. 1, 1932.	Mar. 1, 1931.	Mar. 1, 1933.	Mar. 1, 1932.	Mar. 1, 1931.
<b>Beef.</b>						
Porterhouse steak...	.34	.45	.48	.31	.36	.42
Sirloin steak .....	.28	.40	.38	.25	.32	.36
Round steak .....	.28	.36	.38	.21	.24	.34
Rib roast, 1st 6 cuts	.23	.31	.34	.21	.26	.28
Chuck roast .....	.16	.20	.22	.15	.16	.22
Plate beef .....	.09	.10	.16	.10	.09	.13
<b>Lamb.</b>						
Legs .....	.21	.24	.28	.21	.20	.28
Loin chops .....	.33	.37	.44	.29	.32	.40
Rib chops .....	.25	.28	.36	.26	.27	.36
Stewing .....	.09	.10	.16	.10	.10	.12
<b>Pork.</b>						
Chops, center cuts...	.21	.23	.28	.18	.21	.22
Bacon, strips .....	.20	.27	.30	.18	.19	...
Bacon, sliced .....	.24	.31	.39	.22	.28	...
Hams, whole .....	.17	.22	.28	.13	.16	.22
Picnics, smoked .....	.10	.13	.18	.10	.11	.15
Lard .....	.09	.12	.14	.07	.08	.10
<b>Veal.</b>						
Cutlets .....	.38	.45	.49	.28	.33	.35
Loin chops .....	.29	.37	.35	.24	.29	.35
Rib chops .....	.23	.30	.35	.20	.24	.32
Stewing (breast) .....	.13	.15	.20	.10	.11	.15

These prices are based on mean of range quotations prior to October 15, 1931, for New York and to July 15, 1932, for Chicago. Subsequently on simple average of quotations received all grades pork and good grade other meats.



## RETAIL MEAT PRICING CHART

GOOD GRADE STEER BEEF—NEW YORK STYLE OF CUTTING.  
HINDS AND RIBS.

(Prepared by A. T. Edinger, U. S. Bureau of Agricultural Economics.)

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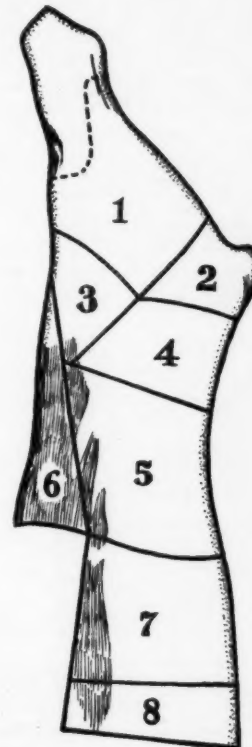
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Wholesale cost per 100 lbs. or whole sale cost plus desired gross margin	% of trimmed rib	retail cuts	Wholesale cost per 100 lbs. or whole sale cost plus desired gross margin	% of trimmed rib	retail cuts
11.64 Porterhouse Ste.	14	15	17	12	13
12.61 Sirloin Steak	12	13	15	12	13
6.92 Top Round "	11	12	13	11	12
6.43 Bottom Round	10	11	13	11	12
1.13 Flank Steak	8	9	10	11	12
2.35 Top Sirloin	10	11	12	13	14
6.00 Boneless Rump	10	11	12	13	14
10.67 Rib Roast-1st 6 R	9	10	11	12	13
4.61 Blade Roast 2R	7	8	9	10	11
2.35 Ground Meat	7	8	9	10	11
5.04 Stew Meat	7	8	9	10	11
5.52 Kidney	7	8	9	10	11
10.44 Suet & Shop Fat	7	8	9	10	11
11.40 Waste & Shrink	7	8	9	10	11
100.00 Wholesale Cuts	7	8	9	10	11
49.5 Round-wit-Top	7	8	9	10	11
34.0 Sirloin-Flank	9	10	11	12	13
28.0 Loin-Tith 2R	11	12	13	14	15
16.5 Hq-6 ribs	8	9	10	11	12
100.0 Hq-rib per 100	9	10	11	12	13
* Not included in total					



HINDQUARTER AND RIBS.

Wholesale Cut.	Per Cent.
1. Top and bottom round	14.95
2. Boneless rump	6.00
3. Top sirloin	8.35
4. Sirloin	12.61
5. Porterhouse	11.83
6. Flank	6.17
7. Ribs (first 6)	10.85
8. Blade roast (2 ribs)	4.61
Suet and shop fat	10.44
Kidney	.52
Waste and shrink	11.30

## Pricing Hinds and Ribs

Because of the extensive sale of kosher beef in such market areas as New York City the supply of hinds and ribs available is large, and many retail meat dealers buy this part of the side rather than the entire side.

Pricing of cuts from hinds and ribs is on a somewhat different basis to pricing from the entire side. THE NATIONAL PROVISIONER has published a retail meat pricing chart for the entire side based on good grade steer beef cut according to the New York method. On the page herewith is a pricing chart for hinds and ribs from the same grade of beef cut according to the New York style.

The following directions show the re-

tailor how he can work out his own set of prices based on varying wholesale costs, and how prices on individual cuts can be adjusted on an uneven market.

#### DIRECTIONS FOR USING RETAIL PRICING CHART.

(New York Style—Hindquarter and Rib.)

1. Determine average wholesale hindquarter and rib cost per 100 pounds of Good Grade Steer Beef, for which retail prices are to be computed.

2. Determine the necessary or desired gross margin, either in percentage or actual mark up per pound on a hindquarter and rib basis. Example:—

(a) Wholesale cost is \$18.00 per cwt. for hindquarter and rib.

(b) If the desired gross margin in per cent of sales is 25%, then the wholesale cost of the hindquarters and rib equals 75% of sales receipts.

$$100 - 25 = 75\%$$

$\$18.00 \div .75 = \$24.00$ , the anticipated retail sales return of all the cuts in 100 pounds of the hindquarter and rib.

(c) If the desired mark up per pound is 6c or \$6.00 per cwt. of hindquarter and rib weight, then the sum of the wholesale cost and the mark up equals the expected sales return:  $\$18.00 + \$6.00 = \$24.00$ .

3. Locate the column on the chart headed \$24.00.

4. The prices in this column indicate the selling price of each cut as listed on the chart. If each cut is retailed at the indicated prices, the total retail sales receipts should amount to \$24.00. Since the hindquarter and rib cost \$18.00 per cwt., then the gross margin is \$6.00 or 25% of the sales or a mark up differential of 6c per pound based on hindquarter and rib weight.

5. If some of the retail prices are out of line with the general retail market, adjustments are made as follows:

Under the column where the expected sales receipts are \$24.00, porterhouse steak is to retail at 48c per pound, but the general market is 40c, then a reduction of 8c on porterhouse is essential. To correct for this necessary reduction, yet maintain the same sales receipts, some other cut or cuts must be increased in selling price. In making such adjustments, the percentage figure opposite the porterhouse steak is multiplied by the reduction, which is 8c in this case.

$$11.83 \times 8c = 23.66c$$

It has been decided that the blade roast, ground meat and stew meat can be increased in price, therefore the figure 23.66c is divided by the figure 12.00 which represents the sum of the per cents of these three cuts to the hindquarter and rib.

$$23.66c \div 12.00 = 1.97c$$

In other words, the retail price of the three cuts can be increased 2c. The result is that porterhouse steak is decreased from 42c to 40c while blade roast, ground meat and stew meat are increased from 21c to 23c and the total sales receipts will be the same, namely, \$24.00.

6. The second section of the chart indicates the value per pound of the untrimmed wholesale cuts based upon the retail sale receipts, when the cuts derived from the wholesale cut are sold at indicated retail prices. Example:

When porterhouse steak is sold at 42c and sirloin at 35c and ground meat at 21c, the same amount of money could be received if the loin (containing kidney and suet) was sold at 28½c per pound or the loin (less kidney and suet) was sold at 34½c per pound. If the replacement value of a trimmed loin (less kidney and suet) is 30c, then 34½c - 30c = 4½c the gross margin per pound derived from the replacement loin. The same procedure may be followed for the other wholesale cuts.

7. To determine the replacement cost of cuts when a hindquarter and rib costs \$18.00 per cwt. locate the column headed \$18.00 and the price opposite each wholesale cut indicates the replacement cost. If these prices are not in line with the general wholesale market, then multiply the percentage of each wholesale cut by the actual wholesale cost of each to determine the total cost based on wholesale cut prices. Example:

Loin (less kidney and suet).....	28	× 30	= 8.40
Round and flank .....	49.5	× 17	= 8.42
Rib .....	16.5	× 18	= 2.97
			19.77

Thus the wholesale cuts at these above prices are equivalent to \$19.77 for 100 pounds of hindquarter and rib. If the retail cuts from these wholesale cuts are then sold at the same retail prices as for a \$18.00 hindquarter and rib, plus a \$6.00 mark up, then the gross margin on these wholesale cut replacements would be \$24.00 - \$19.77 = \$4.23 or the gross margin on the wholesale cut basis is \$1.77 less than when the whole hindquarter and rib is used.

Assuming the hindquarter and rib cost \$18.00 and the general wholesale cut market is the same as the wholesale prices listed in the column headed \$18.00, then all trimmed retail cuts would have an actual cost as indicated by the figures in the column headed \$18.00. Then if a \$6.00 margin is desired, all of the cuts should be sold at the retail prices in the column headed \$24.00. The difference between the individual retail prices for each cut indicates the gross margin per pound for each trimmed retail cut.

#### SERVICE PAYS DIVIDENDS.

In wrapping an order for a customer, one meat dealer always offers to include in the package any other small parcels the customer may be carrying. He uses a heavy string so that it will not break if the customer decided to carry the bundle by it. Little favors such as this often result in a customer's desire to patronize the store where accommodations are a matter of course.

#### FOOD PRICES STILL FALLING.

Retail prices of food in 51 cities of the United States showed an average decrease of about 4 per cent during the month ended January 15, when compared with December 15, and an average decrease of a little over 13 per cent when compared with January 15, 1932. During the month ended January 15 strictly fresh eggs declined 19 per cent, butter 10 per cent, margarine 8 per cent, pork chops 6 per cent, sliced ham 5 per cent, rib roast 4 per cent; sirloin steak, round steak, chuck roast 3 per cent; plate beef 2 per cent, sliced bacon and vegetable lard substitute 1 per cent and cheese less than five-tenths of 1 per cent. Lamb increased 3 per cent in price over the previous month and lard was among foods remaining unchanged.

#### NEWS OF THE RETAILERS.

Mid-Town Beef & Provision Co., meat retailers, Newark, N. J., have leased a store building at 87 Elizabeth st., in which a first-class meat market will be installed.

The meat department in Olsen Brothers' store, Hayward, Wis., has been placed under the management of Harry Erickson.

W. C. Bowie meat market, Moulton, Ia., has been destroyed by fire.

Ed. Jerrow has taken over the meat department in Austin's store, LeCenter, Minn.

Silver Haugen has sold his interest in the meat business in Hanska, Minn., to his partner, Ole Midtbruget.

Joseph M. Bredemus has applied for a license to conduct a retail meat business at 416 East Hennepin ave., Minneapolis, Minn.

Kenneth Anderson is planning to open a grocery and meat market in Reinbeck, Ia., in the store building formerly occupied by H. B. Lauterbach.

A meat department has been added to the grocery store of Johnson Bros. Grocery Co., 1592 University ave., St. Paul, Minn.

The Tip Top market has been opened for business at 217 Seventeenth st., Rock Island, Ill., by James Hendrych. The store will be managed by Willis J. Allen.

Wopat Meat Market, Reedsburg, Wis., has been sold to Emil Gust who has taken possession.

A new refrigeration system has been installed in the City Meat Market, Green Bay, Wis., to take care of additional refrigerated display space.

Graf and Heinzen are planning to open a retail meat market at 3831 West Center st., Milwaukee, Wis.

Joe Demerest has applied for a license to conduct a retail meat business at 315 West 26th st., Milwaukee, Wis.

#### AMONG NEW YORK RETAILERS.

The usual large crowd, more than 1,500, attended the annual vaudeville and dance of Eastern District Branch in Schwaben Hall, Brooklyn. A wonderful entertainment lasting several hours provided much mirth, after which dancing was enjoyed in the large ballroom with an additional hall for the overflow. There were large delegations representing packers, wholesalers and supply houses, as well as other branches. Some of those noted included national chairman George Kramer, state president and Mrs. Anton Hehn, president Ladies' Auxiliary, Mrs. A. Werner, Jr., president Eastern District Ladies' Auxiliary Mrs. Al Haas; Brooklyn Branch, was represented by Mr. and Mrs. John Hildemann, William Helling, Harry Marks, Mr. and Mrs. M. Adler and Mr. and Mrs. Dalton; Jamaica Branch had forty in their party including president and Mrs. Phil Koch, Mr. and Mrs. Gus Fernquist, Mr. and Mrs. C. Fischer and family, Mr. and Mrs. Chris Roedel, Mr. and Mrs. Fred Schneider, and Mr. and Mrs. W. H. Wild; South Brooklyn president and Mrs. M. Smith, Mr. and Mrs. Joseph Rossman, Mr. and Mrs. Steve Kittel, Mr. and Mrs. Peter Willenbrock, business manager John Harrison; Ye Olde New York Mr. and Mrs. William Kramer, Charles Kramer, Mrs. Platt, E. Williams, Joseph Eschelbacher and others. The committees with the officers who made this affair such a success, included: Entertainment Committee, Fred C. Riester, chairman; Reception Committee, Edward Rath, chairman; Floor Committee, Theo. C. Meyer, chairman. Officers are Christian Stein, president; Simon Levy, first vice-president; Joseph Behrmann, second vice-president; Theo. C. Meyer, treasurer; F. Edward Rath, financial secretary; Andrew Alber, recording secretary; Fred C. Riester, executive secretary.

Policyholders and directors of the Butchers' Mutual Casualty Company held an annual meeting on February 28, at which time the annual financial statement of the company was presented and directors and officers were elected for the ensuing year. The officers are George Kramer, president; Albert Rosen, first vice president; Joseph Rossman, vice president; I. Bloch, vice president; Louis Goldstein, vice president and general manager; D. van Gelder, treasurer, and Charles Schuck, secretary. Seven outgoing directors were re-elected for three years. They are Samuel Heyman, Louis Goldstein, Charles Schuck, Charles Hembdt and Nathan Popper, while the two new directors are Anton Hehn of Brooklyn and David Deerson of the Bronx. Subject to approval of the state superintendent of insurance a substantial dividend on compensation and liability premiums expiring in 1932 and on plate glass premiums expiring in 1933 was declared.

Election of officers was the principal order of business at the meeting of Eastern District Branch on Tuesday of this week. This resulted in the following: president Christian Stein; vice president S. Levy; second vice president Joseph Behrmann; treasurer Theodore C. Meyer; financial secretary Ed Rath; recording secretary Andrew Ahern; warden A. Hickman; trustee Ed Stein; executive secretary Fred C. Riester.

March 11, 1933.

THE NATIONAL PROVISIONER

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The next meeting will be March 28th when state president Anton Hehn will install the elected officers. Refreshments will be served. It was decided to hold the annual ladies night. Report of ball committee showed the recent vaudeville and dance was a financial as well as social success.

A special meeting of the Ladies' Auxiliary was held for the purpose of making plans for the tenth anniversary celebration. As already announced, this will be in the McAlpin Hotel, March 26, and will be a dinner dance. The following committees were appointed: Arrangements, Mrs. George Anselm, chairman, Mrs. Charles Hembdt, Miss M. B. Phillips, Mrs. William Kramer, Mrs. L. Spandau, Mrs. W. L. Wild, Mrs. A. DiMatteo, Mrs. J. Rossman and Mrs. Gus Fernquist; reception, Mrs. J. Rossman, Mrs. J. Stern, Mrs. W. Kramer, Mrs. A. DiMatteo, Mrs. C. Fischer and Mrs. L. Spandau.

Meeting of South Brooklyn Branch Tuesday was very interesting and educational to the members. There were reports on the meetings of Butchers Mutual Casualty State Association and ball committee.

On March 1st "the gang" attended a party at the home of Mrs. Charles Hembdt, corresponding secretary Ladies Auxiliary. The occasion was Mrs. Hembdt's birthday. She received many beautiful gifts as well as congratulatory cards and flowers.

The Eastern District Ladies' Auxiliary will hold a bunco and card party

at Schwaben Hall, March 23rd. Dancing will follow.

The board of directors of Ye Olde New York branch met on March 7 to discuss the credit situation. The New York state association issued a statement that all of its branches and the members thereof had agreed to extend intelligent credit and serve the public well at lowest possible prices.

Results of the recent election held by the Westchester branch were Alfred Turkheimer, president; William Hohlman, vice president; Alfred Meisel, treasurer; Thomas E. Buckley, secretary, and Harry Mitchell, sergeant-at-arms.

#### NEW YORK NEWS NOTES.

I. M. Hoagland, vice president in charge of sales, Armour and Company, Chicago, visited New York for a few days during the past week.

Treasurer Sidney Kohn and Richard Glaser, both of Emil Koch, Inc., with their wives returned to New York last Thursday following a West Indies cruise.

Walter Clegg, beef, lamb and veal department, and Harry W. Fiel, branch house provision department, Swift & Company, Chicago, were in New York during the past week.

Henry Merkel, president of Merkel, Inc., Brooklyn, and Mrs. Merkel will spend the next few weeks at Miami Beach Fla. Merkel, Inc., operate a chain of more than thirty retail pork stores

in Brooklyn and Queens, the most recent one being opened at 6920 Fifth avenue Brooklyn on March 4.

S. C. Frazee, executive deartment, Wilson & Co., Chicago, visited at the New York plant for a few days before sailing for South America on March 4, on the s.s. Western World. Vice president J. A. Hafner, United Chemical Organic Products Co., Chicago also spent a few days in New York.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended March 4, 1933, were as follows: Meat.—Brooklyn, 17 lbs.; Manhattan, 2,186 lbs.; Bronx 58 lbs.; Queens, 17 lbs.; total 2,278 lbs. Fish.—Manhattan, 530 lbs.; Bronx, 35 lbs.; total, 565 lbs. Poultry.—Brooklyn, 18 lbs.; Manhattan, 118 lbs.; total, 136 lbs.

#### HOW WORLD EATS MEAT.

New Zealand has the largest per capita meat consumption of any of the more important countries of the world, the 1931 consumption amounting to 282.5 lbs. per person of which 167 lbs. was beef and veal. New South Wales is second with a per capita consumption of 188.5 lbs.; the United Kingdom was next with 137.9 lbs., the United States following with 133.2 lbs. Germany had a per capita consumption in 1931 of 118.7 lbs., France 100.7 lbs., Belgium 82.2 lbs. and Czechoslovakia 74.4 lbs. The United Kingdom, Germany and New Zealand are exceeding their pre-war per capita consumption, Australia has declined 75 lbs. from pre-war and the United States about 13 lbs.

### Wilmington Provision Company

#### TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,  
Lams and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

### Cold Storage Installation

All Kinds of Refrigerator Construction

**JOHN R. LIVEZEY**

Glenwood Avenue, West 22nd St., Philadelphia, Pa.

119 South St., Baltimore, Md.

1108 Sixteenth St. N. W., Washington, D. C.

FOR FULL LUSCIOUS SEASONING-  
USE

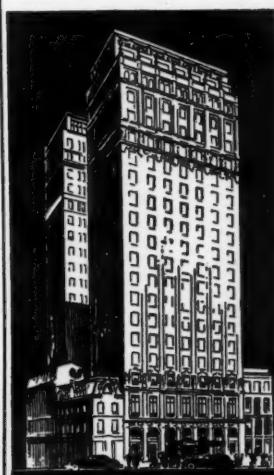
## DRY ESSENCE OF NATURAL SPICES

U.S. Patent No. 1,781,154 ~ Manufactured by the  
Makers of Peacock Brand Certified Casing Colors

**Wm. J. STANGE Co.**

2549 W. Madison St.

Chicago, Ill.



VISIT AMERICA'S  
MOST HISTORIC  
CITY

Nearest everything  
in Philadelphia...  
Each room with Bath  
French Restaurant  
...Coffee Grill...  
Roof Garden...

**400 ROOMS**

**\$3.50 \$5.00**

FROM SINGLE FROM DOUBLE

ADELPHIA HOTEL CO. - DAVID B. PROVAN, Managing Director

CHESTNUT AT 13 TH ST.

**PHILADELPHIA**



## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium to good	\$ 4.75@ 5.75
Cows, common to medium	2.50@ 3.25
Bulls, common to medium	2.75@ 3.50

## LIVE CALVES.

Vealers, good to choice	\$ 5.00@ 7.50
Vealers, medium	4.50@ 6.00

## LIVE LAMBS.

Lambs, good to choice	\$ 6.50@ 7.00
Lambs, medium	5.75@ 6.00

## LIVE HOGS.

Hogs, 160-200 lbs.	\$ @ 4.50
Hogs, 220-250 lbs.	3.40@ 3.80
Pigs	@ 3.45

## DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 6.75@ 7.00
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## DRESSED BEEF.

## CITY DRESSED.

Choice, native, heavy	12 @13
Choice, native, light	12 @13
Native, common to fair	11 @12

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	12 @13
Native choice yearlings, 440@600 lbs.	12 @13
Good to choice heifers	@11
Good to choice cows	@10
Common to fair cows	@8
Fresh bologna bulls	@7

## BEEF CUTS.

	Western.	City.
No. 1 ribs	18 @20	20 @22
No. 2 ribs	16 @18	18 @19
No. 3 ribs	15 @17	17 @18
No. 1 loins	20 @26	24 @28
No. 2 loins	18 @20	20 @22
No. 3 loins	16 @18	16 @18
No. 1 hinds and ribs	11 @12	11 @12
No. 2 hinds and ribs	10 @11	10 @11
No. 1 rounds	10 @11	10 @11
No. 2 rounds	8 @9	8 @9
No. 3 rounds	8 @9	8 @9
No. 1 chucks	9 @10	9 @10
No. 2 chucks	8 @9	8 @9
No. 3 chucks	6 @7	6 @7
Bolognas	6 @7	6 @7
Rolls, reg. 6@8 lbs. avg.	22 @23	
Rolls, reg. 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	50 @60	
Tenderloins, 5@6 lbs. avg.	50 @60	
Shoulder clods	11 @12	

## DRESSED VEAL.

Good	13 @14
Medium	11 @13
Common	9 @11

## DRESSED SHEEP AND LAMBS.

Lambs, choice	14 @15
Lambs, medium	13 @14
Sheep, good	8 @9
Sheep, medium	6 @8

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	12 @13
Pork tenderloins, fresh	@27
Pork tenderloins, frozen	@20
Shoulders, Western, 10@12 lbs. avg.	@8
Butts, boneless, Western	@11
Butts, regular, Western	@10
Hams, Western, fresh, 10@12 lbs. avg.	@10
Picnic hams, Western, fresh, 6@8 lbs.	@10
average	7 @8
Pork trimmings, extra lean	7 @8
Pork trimmings, regular, 50% lean	4 @5
Spareribs	6 1/2 @7

## SMOKED MEATS.

Hams, 8@12 lbs. avg.	12 @14 1/2
Hams, 10@12 lbs. avg.	12 @14
Hams, 12@14 lbs. avg.	12 @14
Picnics, 4@6 lbs. avg.	8 1/2 @9 1/2
Picnics, 6@8 lbs. avg.	8 1/2 @9 1/2
Bollettes, 8@10 lbs. avg.	9 @10
Beef tongue, light	22 @25
Beef tongue, heavy	23 @25
Bacon, boneless, Western	13 @15
Bacon, boneless, city	11 @13
City pickled bellies, 8@10 lbs. avg.	8 @9

## FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, l. c. trim'd.	30 a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	25c a pound
Oxtails	15c a pound
Beef hanging tenders	24c a pound
Lamb fries	10c a pair

## BUTCHERS' FAT.

Shop fat	@ .15 per cwt.
Breast fat	@ .35 per cwt.
Edible suet	@1.00 per cwt.
Inedible suet	@ .50 per cwt.

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	4 .55	.60	.65	.85	
Prime No. 2 veals	3 .40	.45	.50	.60	
Buttermilk No. 1	2 .30	.35	.40		
Buttermilk No. 2	1 .20	.25	.30		
Branded scrubby	1 .10	.15	.20	.25	
Number 3	1 .10	.15	.20	.25	

## BUTTER.

Creamery, extras (92 score)	@17 1/2
Creamery, firsts (91 score)	17 1/2 @17 1/2
Centralized (90 score)	@17 1/2

## EGGS.

(Mixed Colors.)

Special packs or selections from fresh receipts	16 1/2 @17 1/2
Standards	15 1/2 @16
Storage packed	15 @15 1/2

## LIVE POULTRY.

Fowls, colored, via truck and express	12 @14
Chickens, colored	12 1/2 @13
Chickens, Leghorns	@12

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.

Western, 60 to 65 lbs. to dozen, lb.	12 @14
Western, 48 to 54 lbs. to dozen, lb.	12 @14
Western, 43 to 47 lbs. to dozen, lb.	12 @14
Western, 36 to 42 lbs. to dozen, lb.	11 @13
Western, 30 to 35 lbs. to dozen, lb.	11 @12

Fowls—fresh—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs. to dozen, lb.	@15
Western, 48 to 54 lbs. to dozen, lb.	@15
Western, 43 to 47 lbs. to dozen, lb.	@15
Western, 36 to 42 lbs. to dozen, lb.	@14
Western, 30 to 35 lbs. to dozen, lb.	@13

Ducks—

Virginia	@12
Western	8 @14

Squabs—

White, ungraded, per lb.	25 @30
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Turkeys, nearby, No. 1:

Young toms	17 @19
Young hens	19 @21

Fowls, frozen—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs. per lb.	@15
Western, 48 to 54 lbs. per lb.	@15
Western, 43 to 47 lbs. per lb.	@15

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended March 2, 1933:

	Feb.	Feb.	Feb.	Feb.	Mar.
Chicago	24	25	27	28	1 2
New York	18	17	17 1/2	17 1/2	16 1/2
Boston	19 1/2	20	19 1/2	18 1/2	17 1/2
Phila.	20 1/2	20 1/2	19 1/2	18 1/2	18 1/2

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	17 1/2	17 1/2	17 1/2	17 1/2	17 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1933.	1932.
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Chicago	36,651	33,891	31,659	441,950	493,179
N. Y.	66,396	60,430	67,387	670,974	695,977
Boston	18,807	21,507	17,108	186,178	181,492
Phila.	23,186	25,271	20,465	226,845	221,025

Total 145,010 141,099 136,619 1,525,953 1,591,673

Cold storage movement (lbs.):

	In	Out	On hand	Same week day	Same Mar. 3, last year.
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Chicago	76,170	78,351	3,948,480	2,975,477	
New York	87,830	33,824	1,521,160	1,821,025	
Boston	9,360	258,050	902,662		
Phila.	116,640	29,380	780,758	946,403	

Total 280,640 150,901 6,500,348 5,743,567

FERTILIZER MATERIALS.  
BASIS NEW YORK DELIVERY.

## Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports	@20.50
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ nom.
Blood, dried, 16% per unit	@ 1.70
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	1.85 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	2.25 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. & Norfolk	1.70 @ 50c
Soda nitrate, per net ton	@23.50
in 200-lb. bags	@25.20
in 100-lb. bags	@25.90
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	1.70 @ 10c
Tankage, unground, 9@10% ammonia	1.45 @ 10c

## Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.l.f.	@12.00
Bone meal, raw, South American, 3 and 50 bags, per ton, c.l.f.	@20.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 7.00

## Potash.

Measure salt, 30% bulk, per ton	@19.15
Kainit, 14% bulk, per ton	@ 9.75
Muriate in bags, per ton	@37.15
Sulphate in bags, per ton	@47.50

## Dry Rendered Tankage.

50% unground	@ .35
60% ground	@ .40

## BONES, HOOFS, AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hoofs, per ton	45.00 @ 50.00
White hoofs, per ton	@ 55.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00 @ 200.00

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended March 4, 1933, with comparisons:

	Week ended March 4, 1933.	Prev. week, 1932.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses	8,648	6,809 1/2	8,411 1/4
Cows, carcasses	807 1/2	637	404
Bulls, carcasses	323	185	165
Veals, carcasses	7,962	12,956	12,519
Lambs, carcasses	28,455	28,926	28,676
Mutton, carcasses	1,613	2,911	680
Beef cuts, lbs.	581,273	459,128	413,093
Pork cuts, lbs.	2,569,748	2,200,988	2,610,341
Local slaughters:			
Cattle	7,859	8,280	8,005
Calves	9,872	11,873	13,127
Hogs	48,636	44,407	49,661
Sheep	61,063	63,180	78,192

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended March 4, 1933:

	Week ended March 4, 1933.	Prev. week, 1932.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses	2,243	2,416	2,399
Cows, carcasses	845	733	978
Bulls, carcasses	199	221	114
Veals, carcasses	1,016	1,467	1,986
Lambs, carcasses	10,223	12,825	12,849
Mutton, carcasses	370	817	600
Pork, lbs.	478,771	666,726	671,329
Local slaughters:			
Cattle	2,119	1,809	1,534
Calves	2,469	2,889	2,313
Hogs	19,807	18,223	18,136
Sheep	8,242	6,134	8,449

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended March 4, 1933, with comparisons:

	Week ended March 4, 1933.	Prev. week, 1932.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses	1,871	2,615	2,064
Cows, carcasses	1,593	1,529	1,825
Bulls, carcasses	41	25	15
Veals, carcasses	420	1,188	1,188
Lambs, carcasses	17,162	20,708	20,723
Mutton, carcasses	417	1,163	213
Pork, lbs.	285,198	462,182	454,966

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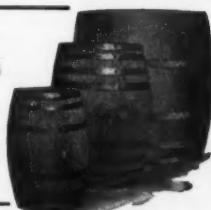
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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

### Position Wanted

#### Packinghouse Superintendent

Who wants highly experienced packinghouse superintendent? Good references. Will go anywhere, but prefers East or South. W-214, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

#### Sausage Foreman

Position wanted by first-class sausage-maker, experienced on baked hams, meat loaves of all kinds and specialties. Handle help with results at minimum cost. Aged 28, married, German. Will go on trial. W-215, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

#### Supervision, Costs, Results

Departmental analysis. Efficient handling of labor, as experienced department superintendent of canned meats; also box factory departments; 8 years as clerk to general superintendent, compiling detailed department control statements and data necessary for plant superintendent. General experience. Plant supervision. References. W-216, The National Provisioner, 407 S. Dearborn St., Chicago.

#### Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Position Wanted

#### Working Sausage Foreman

A-1 sausagemaker who understands curing of all meats, including fancy meats, is now available. Best references. Willing to go anywhere. Prefers West. W-213, The National Provisioner, 407 S. Dearborn St., Chicago.

#### Plant Superintendent

20 years' practical general packinghouse operating experience, all departments, beef or pork. Can handle any size plant. Understands handling of labor and economical operation at low costs. Produce quality products and get results. Several years' experience as general plant superintendent. References. W-207, The National Provisioner, 407 S. Dearborn St., Chicago.

#### Expert Sausagemaker

Expert sausagemaker wishes steady position with large or small plant. Guarantees quality sausage, smoked and baked hams and all kinds of delicatessen. Know costs and yields. Prefer Indiana, Illinois, or Ohio. W-199, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

#### Sausage Foreman

Steady position wanted by fully qualified sausage foreman with many years' experience. Prefer progressive, medium-sized plant. Can do actual work and handle help to advantage. Prefer South or West, but will go anywhere. Will go on trial. W-206, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

#### Expert Sausagemaker

Do you need a thoroughly competent sausagemaker who can handle all kinds of sausage under guarantee? He is available now on short notice and will operate your sausage department profitably. Specializes in soft summer sausage and salami; also bottled hams without sewing. Excellent references. W-208, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Men Wanted

#### General Manager

Wanted, general manager live stock buying of small packinghouse. Must have good experience buying, especially hogs. Necessary to make small investment to insure permanency. Wonderful opportunity for right man. Do not answer unless you can meet these qualifications. W-217, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Equipment for Sale

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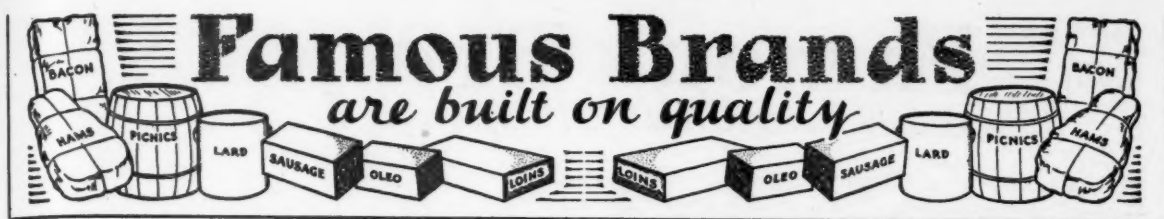
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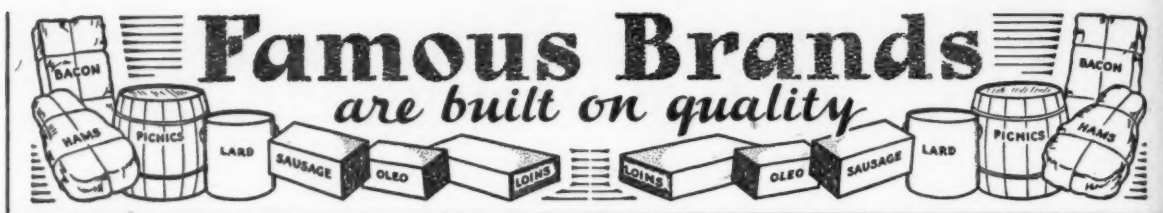
**Paradise**

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Hams  
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Lard  
Delicatessen



14 Plants  
Strategically Located

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Beef

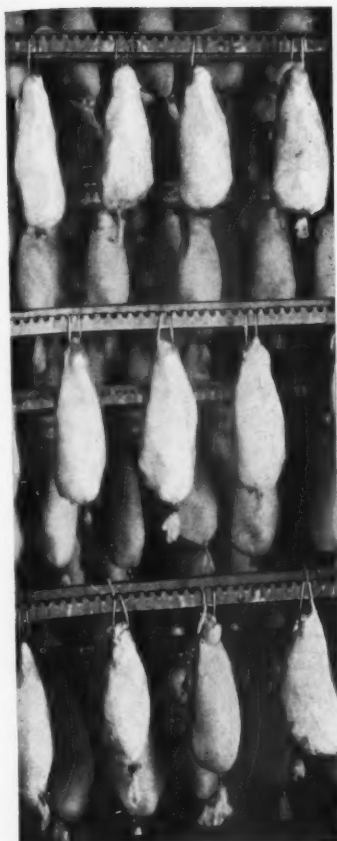
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Sausage Specialties

**Hygrade Food Products Corporation**

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# The **ANCO** REVOLVING SMOKEHOUSE

(Patented)

MAKES MOST PERFECTLY  
FLAVORED SMOKED MEATS—  
MAINTAINS UNIFORM TEMPERATURES,  
HUMIDITY, AND CIRCULATION OF  
SMOKE AND AIR.

With this equipment, a better quality of meats can be produced than in any stationary smokehouse. Uniform conditions are maintained of temperature, humidity, density of smoke and air circulation.

## 10 IMPORTANT FEATURES

1. Best possible flavor.
2. Great saving in shrinkage.
3. Absolute uniform color.
4. Capacity greatly increased.
5. Less floor space required.
6. Accurate control of processing.
7. Easy inspection of meats during operation.
8. Great convenience, loading or unloading at any floor level, saving trucking, use of elevators, and much labor.
9. Surface moisture dried off in Smokehouse.
10. Produces better quality smoked meats than any Stationary Smokehouse.



Operator shown loading Anco Revolving Smokehouse in H. C. Bohack plant, Brooklyn, N. Y.



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5323 S. Western Boulevard,  
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Eastern Office  
117 Liberty Street  
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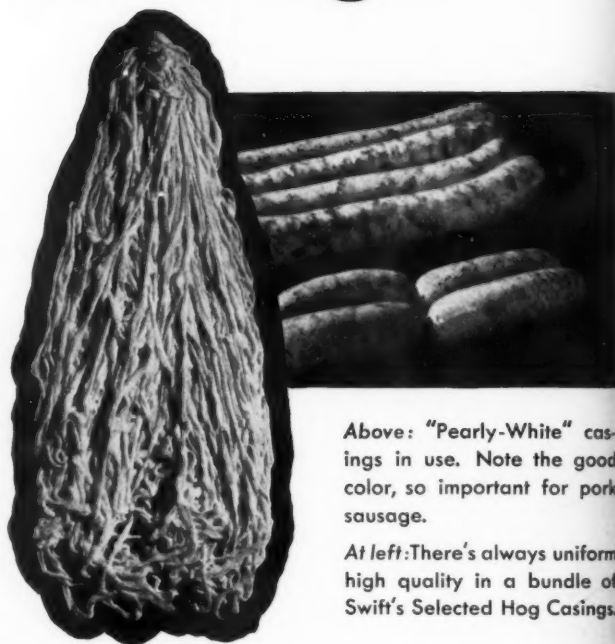
# "PEARLY-WHITE"

## SWIFT'S *selected* HOG CASINGS

*will help you sell*

## Pork Sausage

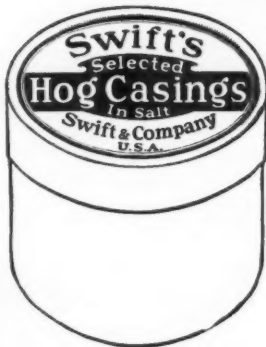
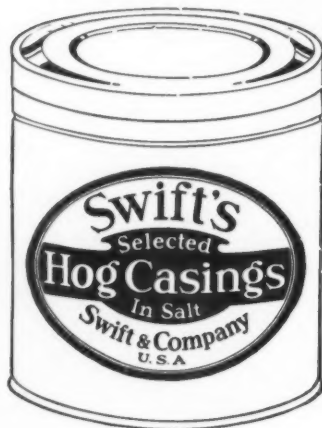
Swift's Selected Hog Casings are fully up to length specifications. Quality standards are high. The ends of the strands are cut even. There is a minimum number of strands per bundle.



Above: "Pearly-White" casings in use. Note the good color, so important for pork sausage.

At left: There's always uniform high quality in a bundle of Swift's Selected Hog Casings.

(Below) Packed in tin pails.



(Above) Packed in  
No. 1 cartons.

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Swift's Selected Hog Casings are packed in Tierces, Barrels, Half-Barrels, Kegs, Large and Medium Tin Pails and Cartons.

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